





# **Holiday House Tour Luncheon**

December 5 & 6, 2025
2-Course Lunch with a Glass of Wine Trius VQA Pinot
Grigio or Merlot and Take Home Dessert \$60

#### **APPETIZER**

# CREAMED MUSHROOM CAPPUCCINO SOUP

Funghi Guy Roasted Mushroom Collection

#### MAIN

# **FRESH RIGATONI**

Roasted Northern Woods Maple Butternut Squash Capella Farms Goat's Milk Feta, Biscotti Crumble Fried Sage

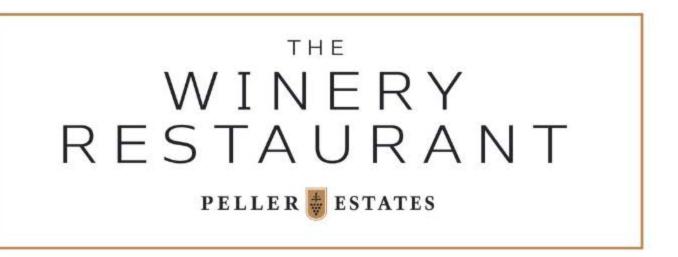
#### **DESSERT**

# WARM APPLE CRISP WITH CARAMEL SAUCE

Packaged to go

Prices do not include wine, coffee, tea, taxes, or gratuities

ASK ABOUT OUR WINE PAIRING OPTIONS



# **HOLIDAY HOUSE TOUR**

Friday, December 5<sup>th</sup> - Saturday, December 6<sup>th</sup>, 2025 Available 12pm - 3:30pm HHT Menu 60 | Additional Two-Course Wine Pairings 3**5** 

#### FIRST COURSE

Winter Squash and Orchard Apple Bisque Spiced Nut Granola, Maple Creme Fraiche

## **SECOND COURSE**

#### **Mustard Glazed Pork Loin**

Cranberry Bacon Jam
Forest Mushroom and Black Pepper Spaetzle
Dijon Muscard Cream

#### **DESSERT**

To Take Home

Enjoy!

Wishing you an extraordinary holiday season from Peller Estates!





# Christmas at the Inn

December 5, 2025

## FIRST COURSE

# Roquefort Cheese Souffle

Icewine Bacon, Toasted Walnuts, Black Truffle, Creamy Cauliflower Sauce

## SECOND COURSE

# Sparkling Cuvee Poached Halibut

Pomegranate Seeds, Braised Baby Fennel, White Turnip

## THIRD COURSE

# Pheasant Breast with Black Fig Pinot Noir Sauce

Apple & Sage Stuffing, Brussel Sprouts, Fondant Potato

# FOURTH COURSE

# Black Plum and Almond Cream Tart

Vanilla Bean Ice Cream, Cinnamon Sugar

All guests will leave with a take-home bottle of VQA wine. HHT attendees will enjoy an additional special treat when they show their ticket at dinner!

