

Holiday House Tour Feature Menu

Friday, December 6th and Saturday, December 7th, 2024
\$60 two-course menu with take-home dessert

STARTER

Compressed Apple and Cranberry Salad
Romaine Hearts, Toasted Rye Croutons, Buttermilk Dressing

MAIN

Thyme Roasted Chicken Breast
Butternut Squash and Goat Cheese Risotto

DESSERT

Holiday Estate Made Cookies
Take Home

*For reservations, please call our Wine Country
Concierge at 1.888.510.5537
or book online at peller.com/winery-restaurant*

*Prices do not include wine, coffee, tea, taxes or gratuities.
Reservations are recommended.*



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APPETIZER

Ontario Butternut Squash Soup

Maple Roasted Squash and Fresh Mozzarella
Candied Pumpkin Seeds

MAIN

Braised Beef Short Rib Ragout

Fresh Rigatoni Pasta
Artichoke, Tomato, Romesco, Burrata
Smoked Almonds

DESSERT

Festive Cookies

Packaged to Go

MICHELIN
2024

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MENU - \$20.⁰⁰

Soup, sandwich, dessert and a beverage.

3 Homemade Soup Choices:

Sweet Potato Pear | Minestrone | Italian Wedding

Sandwich Choices (made on a variety of breads):

Egg salad | Turkey | Ham

Dessert: select from a variety of baked goods or fruit

Beverages: Coffee, tea, and water

Baked Goods for sale at a bake table