



Entourage Room Menu

FLIGHT BITES

Seasonal small plates designed to highlight the harmony between food and wine.

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SCALLION + SESAME FOCACCIA

Grilled Scallion, Tahini + Sesame Focaccia with Whipped Umami Butter

BITTERBALLEN

Dutch Fried Pork Meatballs, Nettle Gouda Sauce, Pickled Mustard seed

ASPARAGUS + GRAPEFRUIT

Asparagus, Yogurt Cheese, Pink Grapefruit, Arugula, Watercress, Prosciutto Vanilla Citrus Vinaigrette

MUSHROOM CRUNCH PIE

Roasted Maitake + Leeks, Torched Feta, Phyllo, Fermented Hot Honey

SPINACH DIP

Creamed Spinach, Caramelized Onions + Pine Nuts, Cured Yolk + Warm Naan

TUNA CEVICHE

Ahi Tuna, Cucumber, Charred Spring onion + Ginger Sauce, Peas + Cowboy Candy, Urfa Pepper, Tortillas



HARVEST PLATES

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CHARCUTERIE

Selection of 3 Cured Meats, House Pickles, Mustard, Olives, Canadian Cheeses, Chicken Pate, Nuts, Vegetable Fare, Toasts

UPPER CANADA CHEESE BOARD

Niagara Gold, Heritage Cheddar, Nosey Goat, Maple Smoked Comfort House Preserves, Fermented Hot Honey, Toasts, Fresh + Dried Fruits Roasted Nuts, House Pickles

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VINTNER'S CHOICE PAIRINGS

Hand-selected wines thoughtfully paired with Upper Canada Cheeses.

Niagara Gold – Entourage Sparkling Rosé

Heritage Cheddar – Grand Reserve White Meritage

Nosey Goat – Grand Reserve Pinot Noir

Maple Smoked Comfort Cream – Grand Reserve Shiraz



VINTNER'S HANDHELDS

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EGGPLANT ROLL

Roasted brown "butter" Eggplant, Charred Scallion Ginger Mayo, Celery Radish + Pine Nut, Roll

SHAWARMA MEATLOAF

Lamb "Shawarma" Meatloaf, Caramelized Onions, Pomegranate Yogurt Parsley + Mint, Naan

TURKEY SANDWICH

Smoked Turkey, Green Goddess, Alfalfa + Arugula, Smoked Cheddar Green Apple, Everything Sourdough

Estate Chef Amber Dufton

Estate Winemaker Chris Holman