



**JACKSON-TRIGGS**  
ESTATE WINES

## WINTER MENU

### Share Plates

**Canadian Cheese Plate** \$16  
Selection of Canadian Cheeses  
House-made Preserves  
Local Honey | Seasonal Fruit

**Cheese & Charcuterie Plate** \$28  
Selection of Canadian Cheeses & Cured Meats  
House-made Preserves  
Local Honey | Seasonal Fruit

**Fondue Bread Bowl** \$18  
Niagara Apples | Prosciutto  
Ace Baguette

*Winemaker Levi deLoryn  
Estate Chef Jessica Martin*



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## WINTER MENU

Prix Fixe \$40 | Wine Pairings \$18

### Appetizers

**Grilled Romaine Caesar** \$12  
Icewine Bacon  
Truffle Croutons  
Candied Garlic Vinaigrette  
**Thai Curry Mussels** \$16  
P.E.I. Mussels  
Coconut Cream | Kaffir Lime Ginger  
**Parsnip Soup** \$12  
Beet Chips  
Truffle Oil | Microgreens

### Mains

**Fried Chicken Sandwich** \$18  
Buttermilk Brined Chicken Thigh  
Bread n' Butter Pickles | Habanero Aioli  
Romaine | Tomato  
Kettle Chips  
**Beef Barbacoa Nachos** \$17  
Traegar-Smoked Beef Brisket  
Lime Crème Fraiche | Pico de Gallo  
Jalapeno | Cilantro  
**Truffle Mac & Cheese** \$20  
Monforte Toscano | Black Truffle  
Icewine Bacon | Lemon Balm

### Dessert

**Almond Macarons** \$12  
Strawberry Curd | Meringue  
**Earl Grey Cheesecake** \$12  
Burnt Orange Marmalade  
**Vanilla Bean Shortbread** \$12  
Vidal Caramel | Dark Chocolate  
Cherry Compote

*Winemaker Levi deLoryn  
Estate Chef Jessica Martin*