

RAVINE VINEYARD
ESTATE WINERY
dinner prix fixe

2 COURSES | 50

+ include wine pairings with each course | 25

3 COURSES | 60

+ include wine pairings with each course | 35

first course

CHEESE PLATE

A selection of 3 local Canadian cheese, house-made preserves, spiced nuts, Dre's baguette

🍷 pair with 2021 Ravine Small Batch Riesling or 2020 Ravine Merlot

CHARRED CABBAGE CAESAR

Charred savoy cabbage, baby kale, white anchovy caesar dressing, pecorino cheese, garlic breadcrumb

*Can be prepared gluten free

🍷 pair with 2021 Ravine Sauvignon Blanc

WINTER POTATO SOUP

Yukon gold potato soup, house smoked bacon lardon, herby creme fraiche, crisy leeks, served with scallion buttermilk biscuit

*Can be prepared gluten free

🍷 pair with 2019 Ravine Reserve Chardonnay

second course

RIGATONI

House-made bronze dye extruded organic rigatoni, slowly braised AAA Canadian short rib bolognese, pecorino romano cheese

🍷 pair with 2020 Ravine Cabernet Franc

SHORT RIB | GF

Slow braised AAA Canadian beef short rib, bulgogi sauce, crispy garlic & scallion pancake, charred broccoli, sesame seeds

🍷 pair with 2020 Ravine Meritage

PORK CHOP | GF

Brined and smoked bone-in pork chop, colcannon potatoes with smoked pork hock, maple glazed parsnips, Madeira pork jus, dill oil

🍷 pair with 2021 Ravine Small Batch Riesling

SHIITAKE MUSHROOM | V | GF

Miso braised shiitake mushroom, pickled honey mushroom, pickled shallot, parsley caper sauce, hazelnuts, escarole

🍷 pair with 2020 Ravine Chardonnay

TROUT | GF

Pan-seared steelhead trout, white bean & quinoa herb salad, smoked carrot puree, bonito emulsion

🍷 pair with 2021 Ravine Rose

STEAK FRITES

28 day dry-aged Canadian prime striploin, herb butter, red wine jus, fresh cut fries, crispy herbs

🍷 pair with 2020 Ravine Cabernet Sauvignon

third course

WHITE CHOCOLATE MOUSSE

White chocolate mousse, shortbread crust, toasted fennel ice cream, brown butter & almond crumble, caramel, vanilla wafer

DARK CHERRY TART

Niagara Montmorency cherries, dark chocolate ganache, baked Italian meringue crisp, dark chocolate crust

COFFEE CAKE | GF | V

Streusel topped coffee cake, cinnamon coconut ice cream, rosemary caramel sauce, pecans
*contains almond milk & almond flour

ADD ONS

CHARCUTERIE | 32

Selection of house cured and smoked meats, chicken liver parfait, house-made preserves, spiced almonds, Dre's baguette crostini

+ add a selection of local cheese and accompaniments | 12

+ extra crostini | 3

🍷 pair with NV Ravine Brut

DRE'S BREAD | 8

A selection of two freshly made daily breads from in-house baker Dre, served with whipped flavoured butter & sea salt

+ extra flavoured butter | 3

🍷 pair with NV Ravine Brut

Please inform your server of any dietary restrictions or allergies when placing your order

they say *shared experiences*
are the *best experiences...*

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