

RAVINE VINEYARD

ESTATE WINERY

FAMILY TABLE LUNCH

2 course - \$55
Wine pairing - \$25

3 course - \$65
Wine pairing - \$35

Ask your server about our suggested pairings



First Course

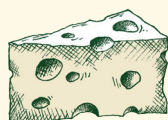
CHARCUTERIE & CHEESE

Sliced and cured local meats, rotational selection

Upper Canada cheeses, house pickles

Dre's daily sourdough bread

House crostini, Lowrey Bros. sweet preserve



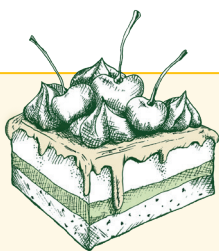
Second Course

FAMILY STYLE MAINS

Haven Greens lettuce, chive vinaigrette, pickled fennel, sliced Niagara peaches, Grana Padano parmesan

Handmade potato gnocchi, charred corn cream, charred corn, confit midnight Roma tomato, stewed red pepper and eggplant

Roasted chicken supreme, rich chicken jus, chives



Third Course

BASQUE PUMPKIN CHEESECAKE | GF
Dolce de leche sauce

Please note that all menu are subject to change, due to seasons & availability



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



RAVINE VINEYARD

ESTATE WINERY

FAMILY TABLE DINNER

2 course - \$85
Wine pairing - \$25

3 course - \$99
Wine pairing - \$35

Ask your server about our suggested pairings



First Course

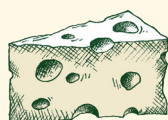
CHARCUTERIE & CHEESE

Sliced and cured local meats, rotational selection, Ravine chicken liver parfait

Upper Canada cheeses, house pickles

Dre's daily sourdough bread

House crostini, Lowrey Bros. sweet preserve



Second Course

FAMILY STYLE MAINS

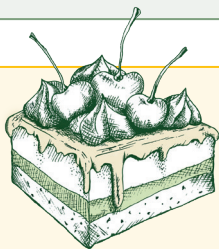
Wedge salad, buttermilk ranch dressing, chives, shaved radish

Handmade potato gnocchi, charred corn cream, charred corn, confit midnight Roma tomato, stewed red pepper and eggplant

Slow braised AAA Ontario beef short rib, black peppercorn sauce, garden herbs

Beef tallow fried fingerling potatoes, rosemary, thyme

Smoked broccoli with Memphis rub, roasted almonds



Third Course

BASQUE PUMPKIN CHEESECAKE | GF

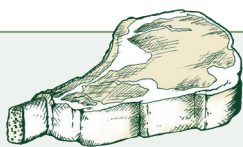
Dolce de leche sauce

CÔTE DE BOEUF | +\$18 PER PERSON

REPLACES SHORT RIB WITH:

PENOKEAN HILLS BONE-IN PASTURE RAISED CÔTE DE BOEUF

Black peppercorn sauce, chimichurri, Yorkshire pudding



Please note that all menu are subject to change, due to seasons & availability



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



RAVINE VINEYARD

ESTATE WINERY

FAMILY TABLE BRUNCH

1 course - \$55
Wine pairing - \$25

2 course - \$65
Wine pairing - \$35

Ask your server about our suggested pairings

First Course

FAMILY STYLE BRUNCH

Ravine Bagel Platter:

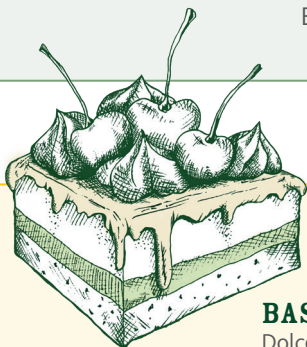
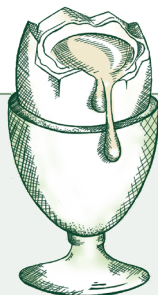
Dre's Everything Bagels, smoked salmon,
smoked fish pâté, sliced red onion, cucumber, tomato, and capers

Scrambled eggs with crème fraîche and chives

House honey ham

Seasonal salad

Brunch frites



Second Course

BASQUE PUMPKIN CHEESECAKE | GF
Dolce de leche sauce

Please note that all menu are subject to change, due to seasons & availability



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

