

Executive Chef John VETERE

Executive Sous Chef Nicholas ANTUNES

RAVINE VINEYARD

ESTATE WINERY

LUNCH GROUP MENU

2 course - \$50

3 course - \$60

Ask your server about our suggested pairings

First Course

CHARCUTERIE & CHEESE

Sliced and cured meats, rotational selection
Ontario cheeses
House pickles
Dre's daily sourdough bread
Sweet preserves

Second Course

FAMILY STYLE MAINS

Potato Gnocchi

Nduja, walnuts, sage, goat cheese, butternut squash

Roast Chicken Suprême

Chicken jus, chives

Organic Green Salad

Smokey mustard vinaigrette, shaved radish, sheep's milk feta,
toasted sunflower seeds

Third Course

STICKY TOFFEE PUDDING

Canadian whisky sauce, vanilla bean ice cream



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

