

RAVINE VINEYARD

ESTATE WINERY

PRIX FIXE MENU

2 course - \$75

3 course - \$90

Ask your server about our suggested pairings

Choice of

First Course

WEDGE SALAD

Buttermilk ranch dressing, chives, radish, feta cheese

FRENCH ONION SOUP

Caramelized onions, Dre's buttery pullman, Gruyère cheese, rich beef broth

BEEF TARTARE

Hand chopped Ontario beef, black truffle, Dijon, sherry vinegar, egg yolks, walnuts, grilled sourdough, Good Leaf lettuces

BEEF CARPACCIO

Caraway & herbed whipped ricotta, honey, pickled chili, pickled fennel and Jerusalem artichoke chip

FOR THE TABLE

DRE'S BREAD

Daily organic sourdough, St. Brigid's organic A2 grass-fed Jersey butter, sea salt

FINGERLING POTATO

Beef tallow fried fingerling potato, rosemary, thyme

GRILLED ASPARAGUS

Grilled asparagus, speck, 5 Brothers gouda, lemon zest

WHITE BEAN AND EDAMAME SALAD

White bean, edamame, peas, chive vinaigrette, fresh dill, green pea tarragon purée

Choice of

Second Course

LAMB SHANK | +\$10

18oz slow braised Canadian lamb shank, Cabernet jus, persillade

SABLEFISH

Celeriac velouté, black truffle and mushroom dashi beurre blanc

HANDMADE SPAGHETTI

Bronze die extruded spaghetti, lemon mascarpone crema, sauce Nantaise, beet purée, chives
+ Canadian **LOBSTER** | +\$10

SHORT RIB

Slow braised AAA Ontario beef, black peppercorn sauce, herbs

PORK CHOP

Brined and smoked bone-in Ontario chop, sauce Robert, triple crunch mustard

Choice of

Third Course

RHUBARB ÉCLAIR

Choux au craquelin, Niagara rhubarb compote, white chocolate and vanilla ganache, candied ginger

STRAWBERRY TART

Short bread crust, vanilla bean custard, macerated Niagara strawberries, Lowrey Bros. strawberry lavender rhubarb preserves, whipped cream

BASQUE CHEESECAKE

Vanilla & lemon crème anglaise

CHEESE

Rotational Ontario cheese, walnut crostini, Lowrey Bros. strawberry lavender rhubarb preserves



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

