

# 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

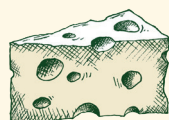
#### CHARCUTERIE & CHEESE

Sliced and cured local meats, rotational selection

Upper Canada cheeses, house pickles

Dre's daily sourdough bread

House crostini, Lowrey Bros. sweet preserve



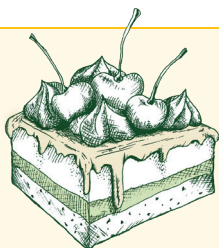
### Second Course

#### FAMILY STYLE MAINS

Organic Arugula, goat cheese, sliced pickle beet, toasted sunflower seeds, sweet and smoky sumac dressing

Handmade potato gnocchi, Ravine Vineyard short rib Bolognese sauce, Parmesan Cheese

Roasted chicken suprême, rich chicken jus, chives



### Third Course

#### BASQUE CHEESECAKE | GF\*

Spiced rum studded cranberries, caramel molasses sauce, gingerbread oat crumb

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

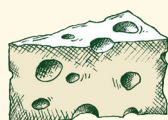
#### CHARCUTERIE & CHEESE

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

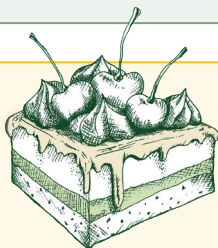
Wedge salad, buttermilk ranch dressing, chives, shaved radish

Handmade potato gnocchi, Ravine Vineyard short rib Bolognese sauce, Parmesan Cheese

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

Pomme Aligot, Quebec cheese curds, buttery Yukon potato, chives

Braised Napa cabbage, mushroom dashi, chives and tamari



### Third Course

#### BASQUE CHEESECAKE | GF\*

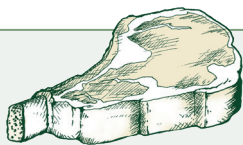
Spiced rum studded cranberries, caramel molasses sauce, gingerbread oat crumb

### CÔTE DE BOEUF | +\$18 PER PERSON

REPLACES SHORT RIB WITH:

#### ROASTED HERB-CRUSTED BEVERLY CREEK PRIME RIB

Yorkshire pudding, beef jus, horseradish



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# 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

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Scrambled eggs with crème fraîche and chives

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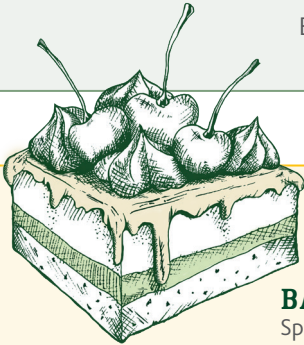
House honey ham

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Seasonal salad

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Brunch frites



### Second Course

#### BASQUE CHEESECAKE | GF\*

Spiced rum studded cranberries, caramel molasses  
sauce, gingerbread oat crumb

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