

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

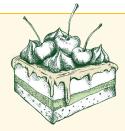
Second Course

FAMILY STYLE MAINS

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

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

Roasted chicken suprême, rich chicken jus, chives GF



Third Course

STICKY TOFFEE PUDDING

Forty Creek whisky sauce, warm spiced date cake, whipped cream

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 📣





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



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 | GF

Handmade potato gnocchi, truffle cream sauce, Parmesan cheese

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

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

Braised Napa cabbage, mushroom dashi, chives and tamari | GF



TOFFEE PUDDING

Forty Creek whisky sauce, warm spiced date cake, whipped cream

CÔTE DE BOEUF +\$18 PER PERSON

REPLACES SHORT RIB WITH:



Yorkshire pudding, beef jus, horseradish

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

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

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First Course

FAMILY STYLE BRUNCH

Ravine Bagel Platter:

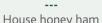
Dre's Everything Bagels, smoked salmon, smoked fish pâté, sliced red onion, cucumber, tomato, and capers

Scrambled eggs with crème fraîche and chives

House honey ham

Seasonal salad

Brunch frites





Second Course

STICKY TOFFEE PUDDING

Forty Creek whisky sauce, warm spiced date cake, whipped cream

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