

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

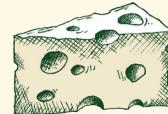


First Course

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

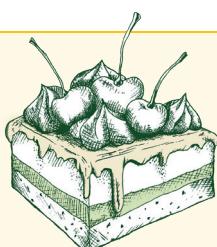
Second Course

FAMILY STYLE MAINS

Wedge salad, Buttermilk ranch dressing, chives, shaved radish, feta cheese | GF

Handmade potato gnocchi, truffle cream 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 

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

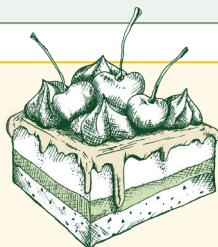
Wedge salad, Buttermilk ranch dressing, chives, shaved radish, feta cheese | GF

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



Third Course

STICKY TOFFEE PUDDING

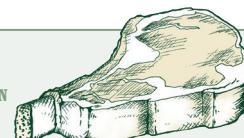
Forty Creek whisky sauce, warm spiced date cake, whipped cream

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:

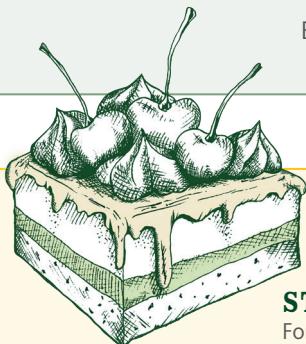
Dre's Everything Bagels, smoked salmon, smoked fish pâté, sliced red onion, cucumber, tomato, and capers

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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