

# 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

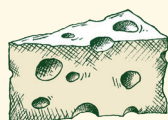
#### CHARCUTERIE & CHEESE

Sliced and cured local meats, rotational selection

Upper Canada cheeses, house pickles

Dre's daily sourdough bread

House crostini, Lowrey Bros. sweet preserve



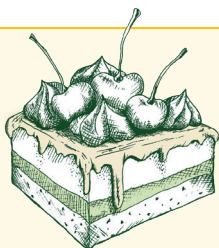
### Second Course

#### 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

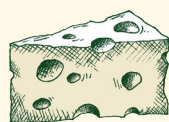
#### CHARCUTERIE & CHEESE

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

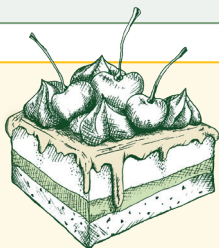
Wedge salad, Buttermilk ranch dressing, chives, shaved radish, feta cheese | GF

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

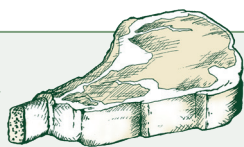
Forty Creek whisky sauce, warm spiced date cake, whipped cream

### 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

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Scrambled eggs with crème fraîche and chives

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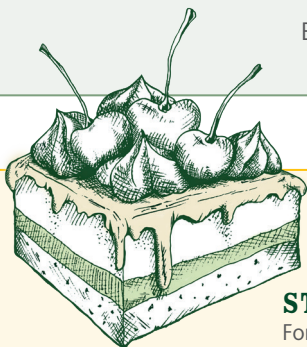
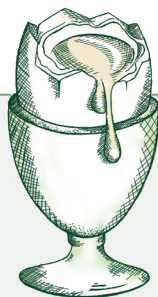
House honey ham

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Seasonal salad

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Brunch frites



### Second Course

#### STICKY TOFFEE PUDDING

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

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