Executive Chef John VETERE

Executive Sous Chef Nicholas ANTUNES

RAVINE VINEYARD
ESTATE WINERY

PRIX FIXE MENU

2 course - $75
Wine pairing - $25

3 course - $90
Wine pairing - $35

Ask your server about our suggested pairings

Choice of

First Course

WEDGE SALAD | GF
Buttermilk ranch dressing, chives, shaved radish, feta cheese

ROASTED BUTTERNUT SQUASH SOUP | GF*
Crème fraîche, pumpkin seed pesto, and a chive sour cream muffin

BEEF TARTARE | GF*
Hand chopped Ontario beef, black truffle, Dijon, sherry vinegar, egg yolks, walnuts, grilled sourdough, Good Leaf lettuces

BEET CARPACCIO | GF*
Caraway & herbed whipped ricotta, honey, pickled chili, pickled fennel and Jerusalem artichoke chip

Included

FOR THE TABLE

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

POMME ALIGOT | GF
Quebec cheese curds, buttery Yukon potato, chives

SPICED SEARED CAULIFLOWER | GF
Garam masala & curry powder, dates, toasted almond, mint parsley yogurt

GREEN CABBAGE | GF
Braised Nappa cabbage, mushroom dashi, chives and tamari

Choice of

Second Course

LAMB SHANK | GF | +$10
18oz slow braised Canadian lamb shank, pilpelchuma, tahini yogurt, herb salad

BAFFIN ISLAND TURBOT | GF
Pan seared Turbot, leek potato purée, smoked almond, parsley oil & chives

LEMON MASCARPONE CARAMELLE
Sauce Nantaise, chili oil, smoked almond, Parmigiano-Reggiano
+ LOBSTER | 7

SHORT RIB | GF
Slow braised AAA Ontario beef, black peppercorn sauce, herbs

CANARD À L'ORANGE | GF
Duck breast, à l'orange sauce, five-spice vinaigrette, chervil, minced pickled onion

SUNDAY ROAST

Available Sundays only

ROASTED HERB-CRUSTED BEVERLY CREEK PRIME RIB | +$15
Yorkshire pudding, beef jus, horseradish

Choice of

Third Course

HAZELNUT CHOCOLATE ORANGE TORTE | GF
Mocha buttercream, hazelnut flour chocolate orange torte, toffee crunch

STICKY TOFFEE PUDDING
Forty Creek whisky sauce, warm spiced date cake, whipped cream

BASQUE CHEESECAKE | GF*
Spiced rum studded cranberries, caramel molasses sauce, gingerbread pecan crumb

CHEESE | GF*
Rotational Ontario cheese, walnut crostini, Lowrey Bros. strawberry lavander rhubarb preserves

*CAN BE GLUTEN FREE

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