

RAVINE VINEYARD
ESTATE WINERY

NEW YEAR'S

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—AMUSE BOUCHE—

MINI MUSHROOM POTPIE

Forager mushroom mix, shiitake, soy, gochujang, pickled radish, flaky short crust pastry

—FIRST COURSE—

HOKKAIDO SCALLOP

Seared Hokkaido scallop and black pudding, parsnip puree, compressed granny smith apple and white balsamic

—SECOND COURSE—

SMOKED DUCK BREAST

Smoked and sliced Dundalk farms duck breast, duck confit, croquette, fermented cranberry and bigarade sauce

—THIRD COURSE—

BEEF TENDERLOIN

Whole roasted and herb crusted AAA Canadian beef tenderloin, potato pave, Atlas carrots and baby turnips, horseradish cream and veal jus

—FOURTH COURSE—

BABY GOLD PEACH BAKED ALASKA

Preserved vanilla and bourbon baby gold peaches, sour cream ice cream, linzer cookie, torched meringue and brandy syrup

VEGETARIAN, VEGAN & GLUTEN MENU
OPTIONS AVAILABLE UPON REQUEST

\$99++ PER PERSON

includes a glass of Ravine sparkling wine