

RAVINE VINEYARD

ESTATE WINERY

PRIX FIXE MENU \$59++

first course

FIELD GREEN FALL SALAD

Farm fresh fall greens, roasted Ontario pears, smoked almonds, pickled pear, mustard wine vinaigrette and goat milk feta cheese

SEASONAL HARVEST SOUP

Created using Ravine grown vegetables and garnish

main course

BEEF SHORT RIB

Master-stock braised beef short rib, seasonal farm vegetables, black garlic sauce and roasted golden heart potatoes

ONTARIO CHICKEN SUPREME

Brined and rubbed Ontario chicken supreme, seasonal farm vegetables, romesco sauce and crushed golden heart potatoes

CAULIFLOWER

Roasted Ontario cauliflower, za'atar spice, chickpea shakshuka, pickled turnips, toum sauce, fresh dill and mint salad

dessert

SPICED PUMPKIN CHEESECAKE

Niagara pumpkin, house-made short crust cookie, spiced cheesecake mousse, miso caramel

CHOCOLATE BUDINO

Toasted meringue, buckwheat crumb, dark chocolate custard