

**RAVINE VINEYARD**  
ESTATE WINERY  
*dinner prix fixe*

**2 COURSES | 50**

+ include wine pairings with each course | 20

**3 COURSES | 60**

+ include wine pairings with each course | 35

*first course*

**CHEESE PLATE**

A selection of 3 local Canadian cheese, house-made preserves, spiced nuts, Dre's baguette

🍷 pair with 2021 Ravine Small Batch Riesling or 2020 Ravine Merlot

**ROASTED FALL VEGETABLE SALAD | GF**

Multicoloured heirloom carrots, honey glaze, pickled beets, baby kale, roasted Ontario cranberries, goats milk feta, chardonnay vinaigrette and braised lentils

🍷 pair with 2019 Sand & Gravel Riesling

**CARAMELIZED SQUASH SOUP | GF**

Roasted Fall squash, Chinese 5-spice pickled pumpkin, pumpkin seed gremolata served with a scallion buttermilk biscuit

🍷 pair with 2019 Ravine Reserve Chardonnay

*second course*

**RIGATONI**

House-made bronze dye extruded organic rigatoni, slowly braised AAA Canadian short rib bolognese, pecorino romano cheese

🍷 pair with 2020 Ravine Cabernet Franc

**SHORT RIB**

Slow braised AAA Canadian beef short rib, cafe de Paris butter sauce, creamed Chardonnay spinach, duck fat and rosemary fingerling potatoes

🍷 pair with 2020 Ravine Cabernet Sauvignon

**PORK CHOP | GF**

Brined and smoked bone-in pork chop, colcannon potatoes with smoked pork hock, maple glazed parsnips, triple crunch riesling cream sauce and dill oil

🍷 pair with 2021 Ravine Gewürztraminer

**CAULIFLOWER | V | GF**

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

🍷 pair with 2021 Ravine Patricia's Block Riesling

**LING COD**

Sustainably sourced Ocean-wise ling cod, black garlic tahini sauce, Israeli couscous, sautéed cavolo nero kale, pickled shallots and garlic chips

🍷 pair with 2020 Ravine Chardonnay

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

**COFFEE CRISP**

Chocolate ganache, caramelized white chocolate, coffee bean brittle, vanilla wafer and coffee ice cream

**SPICED CARROT | GF | V**

Spiced carrot cake, organic coconut mousse, orange ginger sorbet, candied carrot ribbons, pumpkin seed and coconut granola

**PUMPKIN PIE**

House-made flaky pastry, Niagara pumpkin filling, cranberry glaze, vanilla whipped cream, candied pumpkin seeds and vanilla ice cream

**ADD ONS**

**CHARCUTERIE | 32**

Selection of house cured and smoked meats, chicken liver parfait, house-made preserves, spiced almonds, Dre's baguette crostini

+ add a selection of local cheese and accompaniments | 12

+ extra crostini | 3

🍷 pair with NV Ravine Brut

**DRE'S BREAD | 8**

A selection of two freshly made daily breads from in-house baker Dre, served with whipped flavoured butter & sea salt

+ extra flavoured butter | 3

🍷 pair with NV Ravine Brut

they say *shared experiences*  
are the *best experiences...*

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