

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

Buttermilk ranch dressing, chives, shaved radish, feta cheese

ROASTED RED PEPPER & TOMATO SOUP

Basil pesto and fresh cracked pepper

BEEF TARTARE

Hand chopped Ontario beef, black truffle, Dijon, sherry vinegar, egg yolks, walnuts, grilled sourdough, Good Leaf lettuces

BEET CARPACCIO

Caraway & herbed whipped ricotta, honey, pickled chili, pickled fennel and Jerusalem artichoke chip

FOR THE TABLE

DRE'S BREAD

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

FINGERLING POTATO

Beef tallow fried fingerling potato, rosemary, thyme

SMOKED MEMPHIS BROCCOLI

Smoked broccoli with Memphis rub, roasted almonds

MISO MARINATED SQUASH

Shiitake ketchup, radicchio with Baco noir vinaigrette, pickled chili

Choice of

Second Course

LAMB SHANK | +\$10

18oz slow braised Canadian Lamb Shank, pilpelchuma, tahini yogurt, herb salad

CHINOOK SALMON

Roasted tomato purée, roasted red pepper and eggplant, za'atar spice

HANDMADE PARPADELLE

Charred corn cream, charred corn, confit midnight Roma tomato, smoked chicken

SHORT RIB

Slow braised AAA Ontario beef, black peppercorn sauce, herbs

CANARD À L'ORANGE

Duck breast, à l'orange sauce, five-spice vinaigrette, chervil, minced pickled onion

Choice of

Third Course

CHOCOLATE TORTE | GF

Milk Chocolate Ice cream, apricot purée, buckwheat crumble

APPLE BAKEWELL TART

Apple jam, slivered almonds and spiced royal icing

BASQUE PUMPKIN CHEESECAKE | GF

Dolce de leche sauce

CHEESE

Rotational Ontario cheese, walnut crostini, Lowrey Bros. strawberry lavender rhubarb preserves



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

