

# 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*

#### **APPLE CHEESECAKE**

Niagara apple compote, house-made short crust cookie, cheesecake mousse

#### **CHOCOLATE BUDINO**

Toasted meringue, buckwheat crumb, dark chocolate custard