

RAVINE VINEYARD
ESTATE WINERY
dinner prix fixe

2 COURSES | 50

+ include wine pairings with each course | 25

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

CHARRED CABBAGE CAESAR

Charred savoy cabbage, baby kale, white anchovy Caesar dressing, pecorino cheese, garlic bread crumbs

* Can be made gluten free

🍷 pair with 2021 Ravine Sauvignon Blanc

WINTER POTATO SOUP

Yukon gold potato soup, house-smoked bacon lardon, herby creme fraiche, crispy leeks served with a scallion buttermilk biscuit

* Can be made gluten free

🍷 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, bulgogi sauce, crispy garlic and scallion pancake, charred broccoli, sesame seeds

🍷 pair with 2020 Ravine Meritage

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 Small Batch Riesling

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 | GF

Sustainably sourced Ocean-wise ling cod, spicy baby turnips, garlic potato puree, hazelnut and green herb sauce

🍷 pair with 2021 Ravine Rose

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

DARK CHOCOLATE CHEESECAKE

Dark chocolate cheesecake, molten creme anglaise centre, seville orange marmalade, graham cracker crust

SPICED CARROT | GF | V

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

WARM APPLE CRUMBLE

Roasted Niagara apple, oat streusel topping, sour cream and lime ice cream, miso caramel

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ADD ONS
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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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