

# RAVINE VINEYARD

ESTATE WINERY

## 2 COURSES | 66

+ include wine pairings with each course | 30

## 3 COURSES | 78

+ include wine pairings with each course | 40

### First Course

#### CHEESE PLATE

A selection of 3 local Canadian cheeses, house-made preserves, spiced almonds, Dre's baguette crostini

#### BUTTERNUT SQUASH SOUP | GF\*

Spiced butternut squash soup, house-made crème fraîche, pickled pumpkin, toasted pumpkin seed pesto, Dre's buttermilk biscuit

#### AUTUMN GREEN SALAD | GF | V\*

Autumn greens, baby kale, tahini lemon vinaigrette, toasted pumpkin seeds, sheep feta, miso glazed kabocha squash

\* minus cheese

#### MUSHROOMS & POLENTA

Slow cooked buttery soft polenta, piquant wild mushroom ragu, pickled chilies, paramigiano

### ADD ONS

#### CHARCUTERIE | 34

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 | 16

+ extra crostini | 3

#### FRESHLY SHUCKED OYSTERS | GF

Rotating East coast oysters, fresh horseradish, lemon, hot sauce and mignonette

1/2 DOZEN | 22

DOZEN | 42

#### DRE'S BREAD | 8

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

### Second Course

#### GNOCCHI

Hand-rolled potato gnocchi, smoked butternut squash and goat cheese purée, lardo, brown butter and crispy sage sauce, toasted shaved walnuts, truffle, pecorino cheese

#### AUTUMN SQUASH | GF | V

Roasted and fried delicata squash, beluga lentils, quinoa, pumpkin seed pesto, tahini lemon vinaigrette, pickled pumpkin and shallots

#### LING COD | GF

Pan seared ling cod, tomatoe chili glaze, chickpea shakshouka, toum sauce, fresh dill and mint

#### DUCK DUO | GF

Confit duck leg, sliced smoked duck breast, braised red cabbage, Alsatian potato salad, mustard jus, fried brussel sprouts

#### SHORT RIB | GF

Slow braised AAA Canadian beef short rib, savoy cabbage purée, braised carrot, potato and turnip, sauce bordelaise, horseradish ravigote, cornichon

#### CÔTE DE BOEUF FOR 2 | 150

40oz coffee rubbed Canadian AAA ribeye steak, herbed butter, truffled mushroom fricassée, chimichurri, duck fat rosemary potatoes, fried brussel sprouts, green salad, wood-fired bread

### Third Course

#### PUMPKIN SPICE CAKE

Pumpkin pecan spice cake, brown butter, vanilla cream cheese icing, pumpkin seed crunch, praline pecan ice cream

#### APPLE CRUMBLE PIE

Classic pie crust, Niagara apple filling, oat streusel topping, sour cream ice cream, miso caramel

#### PEANUT BUTTER & JELLY GF | V

Almond and date crust, chewy coconut caramel, peanut butter mousse, shaved dark chocolate, salted peanuts, concord grape jelly, grape sorbet

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

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