

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

HONEYNUT SQUASH | GF | V

Roasted honeynut squash, beluga lentils, quinoa, fried delicata squash, 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 & mint

DUCK DUO | GF

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

POT-AU-FEU | GF

Slow braised AAA Canadian beef short rib, roasted bone marrow, savoy cabbage purée, braised carrot, potato and turnip, 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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