

RAVINE VINEYARD

ESTATE WINERY

2 COURSES | 65

+ 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 nuts, Dre's baguette

*Can be prepared gluten free

FISH CAKES

Smoked ling cod and whitefish cakes, herbed panko crust, tarragon green goddess, The New Farm arugula

HEIRLOOM TOMATO SALAD

Mixed heirloom tomatoes, fresh Ontario stracciatella cheese, extra-virgin olive oil, za'atar spice, multigrain crostini, fresh basil and mint

*Can be prepared gluten free

CHARRED CABBAGE CAESAR

Charred savoy cabbage, baby kale, white anchovy caesar dressing, pecorino cheese, garlic breadcrumb

*Can be prepared gluten free

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 | 20

DOZEN | 39

DRE'S BREAD | 8

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

Second Course

SPAGHETTI

House made, bronze dye extruded organic squid ink spaghetti, fresh Atlantic lobster, confit garlic and chili sauce, heirloom tomatoes, fresh basil and parsley

SHORT RIB | GF

Slow braised AAA Canadian beef short rib, red wine jus, duck fat rosemary potatoes, chimichurri, rapini

SMOKED DUCK BREAST | GF

Smoked and roasted duck breast, corn, pepper and edamame succotash, Niagara pear and corn pickle, sweet corn puree

EGGPLANT | V

Roasted eggplant, house made hoisin glaze, fried rice, ginger scallion sauce, fresh peas, crispy tofu, confit tomatoes, fresh basil, crispy rice chip

LING COD | GF

Pan seared line-caught ling cod, braised fennel, oven roasted tomatoes, fennel top pesto

CÔTE DE BOEUF FOR 2 | 145

40oz Canadian AAA ribeye steak, coffee rubbed, herbed butter, red wine jus, chimichurri, duck fat rosemary potatoes, The New Farm green salad, wood-fired bread

Third Course

PUMPKIN SPICE CAKE

Pumpkin and pecan spice cake, brown butter, cream cheese and vanilla icing, pumpkinseed crunch and pralines and cream ice cream

BLUEBERRY PIE

Classic pie crust, field blueberry filling, blueberry coulis, sour cream ice cream

DARK CHOCOLATE AND PLUM GF | V

Almond short crust, dark chocolate plum ganache, poached plum and plum sorbet

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

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

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