

# RAVINE VINEYARD

ESTATE WINERY

dinner prix fixe

**2 COURSES | 60**

+ include wine pairings with each course | 25

**3 COURSES | 70**

+ include wine pairings with each course | 35

## first course

### CHEESE PLATE

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

\*Can be prepared gluten free

🍷 pair with 2021 Ravine Small Batch Riesling or 2020 Ravine Merlot

### SPRING ASPARAGUS SOUP | GF

Niagara spring asparagus, chive crème fraîche and crispy potato, served with a scallion buttermilk biscuit

\*Can be prepared vegan

### CHARRED CABBAGE CAESAR

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

\*Can be prepared gluten free

🍷 pair with 2021 Ravine Sauvignon Blanc

### GRILLED ASPARAGUS SALAD | GF

Grilled Niagara spring asparagus, soft boiled egg, greenbelt organic greens, shaved radish, black salt cured olives, sheep milk feta, sweet and smokey mustard dressing

\*Can be prepared vegan

## second course

### RIGATONI

House-made bronze dye extruded organic rigatoni, slowly braised rabbit cream ragu, wild leek pesto, pickled honey mushrooms, parmigiano cheese

### ASPARAGUS | V | GF

Niagara asparagus, miso braised shitake mushrooms, pickled honey mushrooms, pickled shallot, parsley caper sauce, white beans, hazelnuts

### SHORT RIB | GF

Slow braised AAA Canadian beef short rib, black garlic sauce, crispy garlic & scallion turnip pancake, Niagara asparagus and sesame seeds

### STEELHEAD TROUT | GF

Pan-seared steelhead trout, Ravine potato salad, fennel shallot pickle, tarragon green goddess, smoked almonds, pickled chillies

### STEAK FRITES

28 day dry-aged Canadian prime striploin, herbed butter, red wine jus, fresh cut fries, crispy herbs

+ 2oz lobster bearnaise | 18

🍷 pair with 2020 Ravine Cabernet Sauvignon

### CORNISH HEN

Libyan pepper marinade, mixed herb couscous, tahini yoghurt, dry cured black olives and pickled red onion

## third course

### RHUBARB CAKE

Ontario rhubarb vanilla cake, sour cream and vanilla panna cotta, poached rhubarb, strawberry crumble

### COFFEE CREAM PIE

416 espresso custard, whipped vanilla coffee cream, crunchy espresso brittle, graham cracker crust

### STRAWBERRY CHOCOLATE SEMIFREDDO | GF | V

Dark chocolate and strawberry semifreddo, strawberry coulis, macerated strawberries, strawberry and chili powder, strawberry sorbet

## ADD ONS

### 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

### FRESHLY SHUCKED OYSTERS | GF

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

1/2 DOZEN | 20

DOZEN | 39

🍷 pair with NV Ravine Brut

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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