



# Harvest Dinner

## DRE'S ORGANIC SOURDOUGH

St. Brigid's Jersey A2 milk grass fed butter, Canadian sea salt

### *First Course*

#### POTATO PARSNIP SOUP

Wild boar bacon, caramelize onions, grated horseradish, sun-choke chips

*2021 Ravine Chardonnay*

### *Second Course*

#### RABBIT

Prosciutto wrapped loin, confit leg timbal, fried rabbit leg, butter carrot emulsion

*2021 Ravine Gamay Noir*

### *Third Course*

#### DUCK

Smoked breast, Fall spice crust, red cabbage purée, Atlas carrots

*2021 Ravine Meritage*

### *Fourth Course*

#### VENISON

Thyme rosemary crusted loin, pickled cranberry, garlic panisse, triple crunch mustard jus

*2021 Reserve Cabernet Sauvignon*

### *Fifth Course*

#### CHESTNUT MILLE-FEUILLE

Chestnut pastry cream, zabaglione and mascarpone, laminated crust, royal icing, dark chocolate

*2022 Reserve Patricia's Block Riesling*

*Executive Chef*

*Chef John Vetere*

*Winemaker*

*Lydia Tomsek*