

RAVINE VINEYARD

ESTATE WINERY

PRIX FIXE MENU

2 course - \$75

3 course - \$90

Ask your server about our suggested pairings

Choice of

First Course

MUSHROOM FRICASSÉE

Oak Manor organic soft polenta, fresh corn, chives, pickled honey mushrooms

FRENCH ONION SOUP

Caramelized onions, Dre's buttery pullman, Gruyère cheese, rich beef broth

BEEF TARTARE

Hand chopped Ontario beef, black truffle, Dijon, sherry vinegar, egg yolks, walnuts, grilled sourdough, Good Leaf lettuces

BEET CARPACCIO

Caraway & herbed whipped ricotta, honey, pickled chili, pickled fennel and Jerusalem artichoke chip

FOR THE TABLE

DRE'S BREAD

Daily organic sourdough, St. Brigid's organic A2 grass-fed Jersey butter, sea salt

GREEN CABBAGE

Seared and braised green cabbage, riesling, herbs, tamari

TAMARI ROASTED TURNIP

Sundried tomato pesto and lemon ricotta

POMME ALIGOT

Quebec cheese curds, buttery Yukon gold potatoes, chives

WEDGE SALAD

Buttermilk ranch dressing, chives, and fried shallots

Choice of

Second Course

LAMB SHANK | +\$10

18oz slow braised Canadian lamb shank, Cabernet jus, persillade

SABLEFISH

Celeriac velouté, black truffle and mushroom dashi beurre blanc

LEMON MASCARPONE FILLED BALANZONI

Sauce Nantaise, beet purée and chive

+ LOBSTER | +\$10

SHORT RIB

Slow braised Ontario beef, black peppercorn sauce, herbs

PORK CHOP

Brined and smoked bone-in chop, sauce Robert, triple crunch mustard

Choice of

Third Course

CHOCOLATE HAZELNUT ÉCLAIR

Chocolate ganache, hazelnut praliné, caramel, cocoa nibs

ROOT VEGETABLE CAKE

Goat cheese icing, salted praliné icecream

BASQUE CHEESECAKE

Vanilla & lemon crème anglaise

CHEESE

Rotational Canadian cheese, walnut crostini, Lowrey Bros. strawberry rhubarb preserves



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

