

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

KUTERRA SALMON GRAVLAX

Beet and dill cured BC salmon, caraway and herbed whipped ricotta, fried capers, pickled shallot

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

HEIRLOOM CARROTS

Roasted multicoloured heirloom carrots, basil pesto, smoked almonds

POMME ALIGOT

Quebec cheese curds, buttery Yukon gold potatoes, chives

BUTTER LETTUCE

Buttermilk tarragon dressing, lemon, chives.

Choice of

Second Course

LAMB SHANK | +\$10

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

HALIBUT

Pan seared Organic Ocean Pacific halibut, beurre blanc sauce, trout roe, chives

CACIO E PEPE AGNOLOTTI

Hand shaped agnolotti, pecorino, black pepper, roasted butternut squash, squash purée, goat cheese, pickled chili

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

PEAR TARTE TATIN

Laminated croissant crust, pear caramel, poached pears, vanilla bean ice cream

STICKY TOFFEE PUDDING

Canadian whisky sauce, vanilla bean ice cream

BRÛLÉED EGGNOG CHEESECAKE

Gingerbread brown butter crust, cranberry sorbet

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

