

# RAVINE VINEYARD

ESTATE WINERY

Executive Chef John VETERE

Chef de Cuisine Colin GALLIE

## CHARCUTERIE

🍷 2023 Ravine Rosé

**CHICKEN LIVER PARFAIT | 18**  
Crostini, sweet preserve, cornichon

**CURED PLATE | GF | 18**  
Sliced and cured meats, rotational selection, cornichon

**DUCK/PORK TERRINE | 18**  
Sweet preserve, cornichon



## ROYALE

🍷 2023 Ravine Rosé

**CHARCUTERIE AND CHEESE | 69**

Chicken liver parfait, a rotational selection of cured meats, duck and pork terrine, cornichon, sweet preserve and crostini, with 2 cheeses of your choice

## Ravine Signatures

**MARKET FISH | MP**

🍷 Feature pairing

**FEATURE SANDWICH | MP**

Rotating sandwich feature, frites or salad  
🍷 Feature pairing

**RAVINE BACON CHEESE BURGER | 29**

7oz smash burger, house smoked bacon, cheddar cheese, onion jam, dill pickle, iceberg lettuce, Russian dressing, frites  
🍷 2021 Ravine Cabernet Sauvignon

**STEAK FRITES | GF | 45**

Penokean Hills Farms striploin, frites, beef jus, horseradish  
🍷 2021 Ravine Cabernet Franc

**POTATO GNOCCHI | 34**

Nduja, walnuts, sage, house bacon, goat cheese, butternut squash sauce  
🍷 2021 Ravine Chardonnay

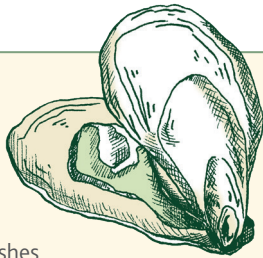
## Shellfish

**OYSTERS | GF**

Rotational East Coast with garnishes  
1/2 DOZEN | 22      DOZEN | 42  
🍷 N/V Ravine Brut

**MOULES FRITES | 28**

Steamed PEI mussels, frites, grilled sourdough, 'Nduja, sauvignon blanc, salsa verde  
🍷 2023 Ravine Sauvignon Blanc



## CHEESE

🍷 2022 Sand & Gravel Chardonnay

Walnut crostini & sweet preserve

**1 PIECE | 11**

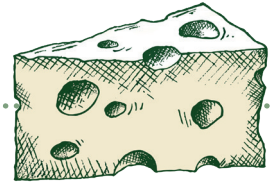
**COMFORT CREAM | 1oz Jordan Station, Niagara**

**2 PIECES | 22**

**ALFRED LE FERMIER | 1oz Compton, Quebec**

**3 PIECES | 32**

**NIAGARA GOLD | 1oz Jordan Station, Niagara**



## Small Plates

**DRE'S BREAD | 10**

Daily sourdough, whipped butter

**FRENCH ONION SOUP | 18**

Caramelized onion, Dre's bread, Gruyère cheese, rich beef broth  
🍷 2021 Ravine Chardonnay

**ORGANIC GREEN SALAD | GF | 16**

Good Leaf lettuces, smoky mustard vinaigrette, shaved radish, sheep's milk feta, toasted sunflower seeds  
🍷 2023 Ravine Sauvignon Blanc

**FRITES | GF | 10**

House fries, black garlic aioli  
🍷 N/V Ravine Brut

**CRISPY CAULIFLOWER | GF | 16**

Fried cauliflower, café de Paris aioli, feta cheese, green onion, chilis  
🍷 2023 Ravine Small Batch Riesling

**MUSHROOMS AND TOAST | 18**

Sautéed wild mushrooms, grilled sourdough, beef jus, VSOP brandy, cream  
🍷 2021 Ravine Chardonnay

**BEEF TARTARE | 28**

Hand chopped beef, black truffle, Dijon, sherry vinegar, egg yolks, walnuts, grilled sourdough, Good Leaf lettuces  
🍷 2022 Ravine Gamay Noir

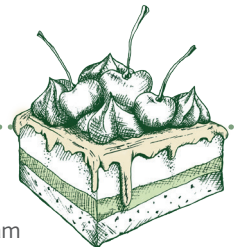
## Sweet

**STICKY TOFFEE PUDDING | 15**

Canadian whisky sauce, vanilla bean ice cream  
🍷 Taylor Fladgate 10 year Tawny Port

**BRÛLÉED EGGNOG CHEESECAKE | 15**

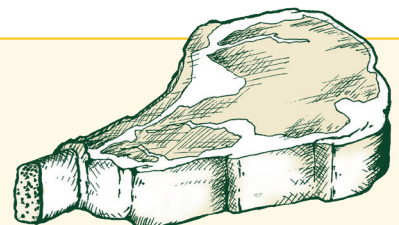
Gingerbread brown butter crust, cranberry sorbet  
🍷 2022 Patricia's Block Riesling



## LARGE PLATE

Available only on Fridays,  
Saturdays & Sundays after 5pm

PLEASE ASK YOUR SERVER FOR WEEKLY FEATURE



📣 Please inform your server of any dietary restrictions or allergies when placing your order 📣  
🍷 Suggested wine pairing