

Dinner Menu

Glass of Ravine Vineyard Sand & Gravel Red or White

Appetizer

BUTTERNUT SQUASH SOUP | GF*

Spiced butternut squash soup, house-made creme fraiche, pickled pumpkin, toasted pumpkin seed pesto, Dre's buttermilk biscuit
*minus biscuit

AUTUMN GREEN SALAD | GF | V*

Autumn greens, baby kale, tahini lemon vinaigrette, toasted pumpkin seeds, sheep feta, miso glazed kabocha squash
*minus cheese

Entree Choice

POT-AU-FEU | GF

Slow braised AAA Canadian beef short rib, roasted bone marrow, savoy cabbage puree, braised carrot, potato and turnip, horseradish ravigote, cornichon

HONEYNUT SQUASH | GF | V

Roasted honeynut squash, beluga lentils, quinoa, fried delicata squash, pumpkin seed pesto, tahini lemon vinaigrette, pickled shallots, pumpkin

GNOCCI

Hand-rolled potato gnocchi, smoked butternut squash and goat cheese puree, lardo, brown butter and crispy sage sauce, toasted shaved walnuts, truffle, pecorino cheese
*can be prepared with vegan cavatelli

Dessert

APPLE CRUMBLE PIE

Classic pie crust, Niagara apple filling, oat streusel topping, sour cream ice cream, miso caramel

*vegan and gluten-free options available

Tea or Coffee Included