

RAVINE VINEYARD

ESTATE WINERY

GRAPE ESCAPE WINE TOURS

Choice of

First Course

SEASONAL GREEN SALAD | GF

Seasonal lettuce mix, radicchio, smokey mustard vinaigrette, shaved celery, radish, strawberry, shaved Parmigiano

BEEF TARTARE | GF*

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

SMOKED CARROT TARTARE | GF*

Heirloom smoked carrot, buttermilk dressing, celery, red onion, chives, good leaf lettuce mix, grilled sourdough

Included

FOR THE TABLE

DRE'S BREAD

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

GRILLED ASPARAGUS | GF

Ontario grilled asparagus, tahini verde, lemon crème fraîche

GARLIC BUTTER BABY RED POTATOES | GF

Beef tallow fried baby red potatoes, confit garlic butter, triple crunch mustard, parsley, chives

WHITE BEAN, EDAMAME AND PEA SALAD | GF

White Bean, edamame, peas, chive vinaigrette, dill, mint, pea tarragon purée

Choice of

Second Course

WILD CHINOOK SALMON | GF

Pan seared wild chinook salmon, parsley béchamel, roasted pepper succotash

HAND MADE PACCHERI PASTA | GF*

Hand made paccheri pasta, lobster tomato chili sauce, lobster, heirloom tomato, lemon herb ricotta

SHORT RIB | GF

Slow braised AAA Ontario beef, green peppercorn sauce, herbs

ZAATAR SPICE CAULIFLOWER STEAK | GF

Tahini verde, fried chickpeas, herb salad, pickled shallots

Choice of

Third Course

S'MORES CHEESECAKE

Baked chocolate cheesecake, graham cracker crumb, caramel and chocolate drizzle, toasted meringue

BLACKBERRY LEMON POPPYSEED CAKE | GF

Lemon poppyseed cake, blackberry icing, fresh lemon zest, fresh blackberry

STRAWBERRY RHUBARB PAVLOVA | GF*

Vanilla yogurt, macerated strawberries, Riesling poached rhubarb, pavlova

Choice of one glass of wine

Please select a glass of wine from the wine list.



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



*CAN BE GLUTEN FREE