

RAVINE VINEYARD

ESTATE WINERY

GRAPE ESCAPE WINE TOURS

Choice of

First Course

WEDGE SALAD

Buttermilk ranch dressing, chives, shaved radish, feta cheese

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

FINGERLING POTATO

Beef tallow fried fingerling potato, rosemary, thyme

SMOKED MEMPHIS BROCCOLI

Smoked broccoli with Memphis rub, roasted almonds

CHERRY TOMATO SALAD

Organic cherry tomatoes, white balsamic and olive oil, basil pesto mascarpone, cucumber emulsion, mint, basil

Choice of

Second Course

TROUT

Cascade Mountains trout, charred scallion, garlic yogurt, crispy potato pangritata, dill oil

HANDMADE SPAGHETTI

Bronze-die extruded spaghetti, basil pesto, walnuts, lemon and mascarpone, FMP chili oil

SHORT RIB

Slow braised AAA Ontario beef, black peppercorn sauce, herbs

PORK CHOP

Brined and smoked bone-in Ontario pork chop, garlic and ginger vinaigrette, fried cherry tomato, julienne radish, roasted garlic oil

Choice of

Third Course

CHOCOLATE TORTE | GF

Milk Chocolate Ice cream, apricot purée, buckwheat crumble

STRAWBERRY TART

Short bread crust, vanilla bean custard, macerated Niagara strawberries, Lowrey Bros. strawberry lavender rhubarb preserves, whipped cream

BASQUE CHEESECAKE | GF

Vanilla & lemon crème anglaise

Choice of one glass of wine

2023 Sand & Gravel Sauvignon Blanc
2022 Sand & Gravel Chardonnay

2022 Sand & Gravel Redcoat