

RAVINE VINEYARD

ESTATE WINERY

GRAPE ESCAPE WINE TOURS

Choice of

First Course

WEDGE SALAD | GF

Buttermilk ranch dressing, chives, shaved radish, feta cheese

CELERIAC SOUP | GF*

Zatar spice fried chickpeas, extra virgin olive oil, chive and green onion muffin

BEEF TARTARE | GF*

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

BEET CARPACCIO | GF*

Caraway & herbed whipped ricotta, honey, pickled chili, pickled fennel and Jerusalem artichoke chip

Included

FOR THE TABLE

DRE'S BREAD

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

POMME ALIGOT | GF

Quebec cheese curds, buttery Yukon potato, chives

SPICED SEARED CAULIFLOWER | GF

Garam masala & curry powder, dates, toasted almond, mint parsley yogurt.

GREEN CABBAGE | GF

Braised Nappa cabbage, mushroom dashi, chives and tamari

Choice of

Second Course

BAFFIN ISLAND TURBOT | GF

Pan seared Turbot, leek potato purée, parsley oil & chives

LEMON MASCARPONE CAMELLE | GF

Sauce Nantaise, chili oil, smoked almond, Parmigiano-Reggiano

SHORT RIB | GF

Slow braised AAA Ontario beef, black peppercorn sauce, herbs

DUCK CONFIT | GF

Duck leg confit, parsnip puree, braised red cabbage, duck jus

Choice of

Third Course

HAZELNUT CHOCOLATE ORANGE TORTE | GF

Mocha buttercream, hazelnut flour chocolate orange torte, toffee crunch

STICKY TOFFEE PUDDING

Forty Creek whisky sauce, warm spiced date cake, whipped cream

BASQUE CHEESECAKE | GF*

Spiced rum studded cranberries, caramel molasses sauce, gingerbread pecan crumb

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