

RAVINE VINEYARD

Fabulicious Dinner

February 22 – March 1, 2018

\$39 per guest plus wine, taxes and gratuity

Smoked Carrot Soup

Basil pesto | Lemon Oil | Sour Cream muffin

Trio of Pear and Baby Spinach Salad

Raw, Pickled and Poached Niagara Pears | Smoked Almonds | Pear Cider vinaigrette

Mushrooms on Toast

Dre's Sourdough | Sautéed Mixed Mushrooms | Brandy-peppercorn cream

Baked Winter Squash and Grains Bowl

Slow roast squash | K2 Milling grains and Quinoa | Roast apple | Rapini and lemon | Confit garlic vinaigrette

Braised Short Rib of Beef

Anchovy-Parmesan sauce | Herb fried potato chips | Mushroom fricassé | Creamed leeks

BC Steelhead Trout

Miso Compound Butter | Fingerling potatoes with wilted Pea Shoots | Ginger-Soy Vinaigrette

Dark Chocolate Tart

Peanut butter mousse and crumb | Chocolate Sauce | Vanilla Ice Cream

Sticky Toffee Pudding

Apple Compote | Caramel | Chantilly Cream

Horchata Brulée

With Coconut Cookie