

# RAVINE VINEYARD

## **Fabulicious Lunch**

February 22 – March 1, 2018

\$25 per guest, plus wine, taxes and gratuities

### **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

### **Harvest Beets and Goat's Cheese Salad**

Baby arugula | Roast shallot and Curry vinaigrette | Torched Ontario goat's cheese | Rossco's granola

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### **Baked Winter Squash and Grains Bowl**

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

### **Ravine Burger**

House smoked bacon | Aged Cheddar | Dre's potato bun | Green Goddess mayo | Red onion marmalade

House cut frites

### **BC Steelhead Trout**

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

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### **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