

FABULICIOUS LUNCH MENU

November 9 – 16, 2017

\$25/guest ++

Kale and Kimchi Pear Salad

Roast and Julienne Niagara pears | Ravine's Kimchi dressing | Candied nut praline

Roasted Tomato Bisque

Parmesan Gremolata | Sour cream & chive muffin

Ginger and Coriander Steamed Mussels

Coconut milk | Scallions | Lime

Ravine Burger

Cumbræ Farms beef | Dre's Potato bun | Red Onion marmalade | Aged cheddar | House-smoked bacon
Green Goddess Mayo | Frites

Mixed Mushroom Risotto

Julienne Bok Choi | White Truffle Oil | Shaved Parmesan

Seared Keta Salmon

Potato and squash purée | Brussels | Caraway yoghurt | Beet beurre blanc

Sticky Toffee Pudding

Apple compote | Vanilla Chantilly

Roasted Corn Tea Crème Brulée

With toasted Corn bread

Coconut Tapioca

Raspberries | Lime

