



Three Course Estate Dinner

A three course plated dinner built around what our farm and our Niagara growers are harvesting that month. The menu shifts four times a year, so a January wedding and a July wedding are not eating the same dinner. All mains are garnished with preserves from the Ravine gardens. The menu below is a sample.

Guests select one first course and one dessert for the full table. For mains, you choose one, two or three options and your guests preselect.

FIRST COURSE

Seasonal Harvest Soup

Built from the week's Niagara vegetables

Seasonal Green Salad

Changes with the quarter, from winter kale, poached pear and pickled currant, to spring asparagus and stracciatella, to peak summer tomato with soft mozzarella and Baco Noir vinaigrette

Roasted Cabbage Salad

Grilled cabbage and baby kale, Caesar dressing, garlic focaccia crouton, pecorino

MAIN COURSE

Beef Short Rib

Master stock braised, seasonal farm vegetables, crushed garlic potatoes, black garlic sauce or red wine demi-glace depending on the season

Ontario Chicken Suprême

Brined and rubbed, seasonal farm vegetables, crushed garlic potatoes, Romesco or grilled scallion pesto

Atlantic Salmon

Brined and roasted fillet, seasonal farm vegetables, crushed garlic potatoes, confit garlic crema

DESSERT

Chocolate Mousse Cheesecake

Chocolate cookie, bourbon cherry compote

Seasonal Crumble

Niagara fruit, oat streusel, buttermilk ice cream

Sticky Toffee Pudding

Ravine Vineyard

Miso caramel, whipped cream. In the warmer months this becomes a Lemon Olive Oil Cake with mascarpone Chantilly and candied lemon

Vegetarian, vegan, gluten free and allergy specific plates are built to the same standard, not swapped for a default. Menus are finalized with our culinary team at your tasting.