

Dinner Menu

Glass of Ravine Vineyard Sand & Gravel
Chardonnay, Sauvignon Blanc, Redcoat, or Cabernet Franc

First Course

FRENCH ONION SOUP

*Caramelized onion, Dre's sourdough,
Gruyere cheese, rich beef broth*

WILD MUSHROOMS AND TOAST

*Sautéed wild mushrooms, grilled sourdough,
beef jus, VSOP Brandy, cream*

SPRING GREEN SALAD | GF

*Shaved radish, arugula, smokey mustard vinaigrette,
sheep's milk feta, frisée, toasted sunflower seeds*

CRISPY CAULIFLOWER

*Fried cauliflower, cafe de Paris aioli,
feta cheese, green onion*

BABY BEETS | GF

Herbed ricotta, salsa verde, toasted hazelnuts

Second Course

RAVINE BURGER

*7oz smash burger, pimento cheese, iceberg lettuce,
grilled pickled onion, dill pickle, house frites*

STEAK FRITES | GF

*8oz dry aged striping, house frites,
L'Entrecote steak sauce*

POTATO GNOCCHI

*Roasted chili, garlic tomato sauce,
ricotta, basil*

LOBSTER ROLL

*Soft potato bun, creme fraiche, fresh herbs,
pickled chili, potato chips, malt vinegar powder*

RAINBOW TROUT

Sauce gribiche, dill, creamed leeks

Sweet

BAKEWELL TART

*Lowrey Bro's strawberry, lavender rhubarb preserve,
frangipane, shortcrust pastry, white icing*

BLUEBERRY AND PEACH SUNDAE

*Vanilla and blueberry swirl soft serve, crumble corn cookies,
Lorrey Bro's honey bourbon peaches*

STICKY TOFFEE PUDDING

Canadian whiskey sauce, vanilla bean ice cream, creme anglaise

THE
Cannery
RESTAURANT

Wine Tours Dinner Menu

Starters

Please select one of the following

Cannery Romaine Caesar

*Sourdough Croutons, Double Smoked Bacon Lardons,
Cannery Caesar Dressing, Shaved Parmesan*

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Mixed Green Salad (V)

Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges

≈

Soup du Jour

Created daily using only the freshest ingredients

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Crab Cake (A Cannery Signature Dish)

Blue Crab, Creole Aioli, Fennel Slaw

Entrees

Please select one of the following

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Braised Short Rib

Garlic & Chive Mashed Potato, Steam Asparagus, Bearnaise Sauce

Chicken Supreme

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*Artichoke, Spinach and Goat Cheese Stuffed, Asparagus, Roasted Garlic and Chive Mashed Potatoes,
Velouté*

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Marrakech Salmon (Signature Dish)

Atlantic Salmon with Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh, Pistachio Crust

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Butternut Squash & Asparagus Risotto (V)

Roasted Garlic, Cured Lemon, Fire Roasted Pepper, Shaved Parmesan, Baby Pea Tendril

Dessert

Chef's Selected Dessert of the Evening

Served in the Cannery Restaurant. Only available for groups of 40 people or less.
Menu Subject to Change