



KEEPIN' IT fresh

BY COURTNEY AUSTIN

PHOTOGRAPHY BY
BRUCE NEWMAN



GLASS OF WINE IN ONE HAND AND PENCIL IN THE

other, Cori and Joel Miller sketched out plans for their dream home. But this wasn't any home. Upstairs would provide a living area, while downstairs would serve as

Meander away from the Square for a delicious meal at Ravine, Oxford's best-kept secret.

patrons to take part in a dining experience at Ravine, a name reflective of seasonal change.

Maintaining their own garden and utilizing small businesses in the area, Ravine is a refreshing change in the Oxford dining scene. About a five-minute drive from town, Ravine offers contemporary Southern cuisine in an atmosphere that is relaxed yet invigorating.

Joel heads up the kitchen as the executive chef serving the freshest local products in tempting dishes ranging from house smoked salmon and black bean cakes with dill and cucumber cream to roast quail stuffed with chorizo and goat cheese polenta served over warm spinach salad.

It's hard not to devour each mouthwatering entrée but guests insist on saving room for homemade desserts from Joel's kitchen. To add to each meal, wine flows at Ravine—a brown bag establishment allowing guests to bring their favorite bottle to complement each succulent dish.

Ravine really is a dream come true. Many glasses of wine later, Cori and Joel sit on that front porch they sketched years ago—their dream now a reality. But Ravine remains in the dreams of those who are fortunate enough to taste the extraordinary cuisine served up within Oxford's best kept secret as they long for their next trip to this one-of-a-kind getaway tucked in the Mississippi Hills. ■

A Garden Grows...
Ravine Restaurant in Oxford, (below and bottom right) delights diners with dishes straight from the earth, from miso glazed shrimp with ginger scallion relish and tempura green beans (top) to caramel braised apple with apple pastry cream and hazelnut cookies (bottom).



Ravine | 53 County Rd. 321 | Oxford | 662-234-4555