

Trius Date Night

Appetizer to Share

Hearts of Romaine

Crisp Prosciutto, Shaved Parmesan, Hens Egg
Creamy Parmesan Dressing

Kitchen Hero Plate

Pastrami Beef, Capocollo, Elk Summer Sausage, Potted Chicken Liver Parfait
Nosey Goat Cheese, Salmon Rilletto, Smoked Salmon

Fresh Ontario Cow's Milk Burrata Cheese

Tomato and Chili Jam, Slegger's Organic Watercress, Endive, Crisp Prosciutto, Focaccia Toast

Icewine Heirloom Beets

Ontario Mozzarella, Prosciutto, Pear, Organic Watercress, Beet Meringue
Cranberry and Lemon Thyme Crumble

Your Main

Mussels and Fries

Steamed PEI Mussels, Leeks, Potato, Smoked Ham Hock, Fresh Parsley
Hand Cut Russet Fries and Malt Vinegar Aioli

Heritage Mennonite Chicken

Linguini Pasta, Salsa Verde, Shitake Mushroom, Best Baa Feta
Organic Hens Egg, Brussels Sprout, Salsify Chips

Trius Lamb Shank

Braised Lamb Shank, Pecan Toffee Crust, Icewine Red Cabbage
White Bean Cassoulet and Maple Parsnip

Butternut Squash Risotto

Maple Squash, Mascarpone Cheese, Crisp Sage, Candied Walnut
Brussels Sprout and Salsify Chips

Farmers Feast (to Share)

10 oz Ontario Dry Aged Beef Ribeye Steak
Truffle Fries, Pastrami Sausage, Portobello Mushroom, Foraged Fall Vegetables
Add \$30 (\$15 per person)

Dessert to Share

Double Chocolate

Chocolate Fudge Brownie, Chocolate Mousse, Cranberry and Toasted Marshmallow
Caramel, Chocolate, Icewine Pear Cheese Cake Bar, Caramel Popcorn

Meringue Swans

Icewine Apple Compote, Vanilla Cream, Walnut Crumble

Warm Baked Fall Cookie

Chocolate, Cranberry, Oatmeal Cookie
99 Whisky Ice Cream

Ontario Cheese Tasting

Devil's Rock, Aged Cheddar, Nosey Goat
Icewine Beet Jam and Walnut Toast

Choice of Wine Bottle

Trius Pinot Grigio 2016
Trius Chardonnay 2016
Trius Gamay 2016
Trius Cabernet Sauvignon 2016

\$99 per couple

3 Course Menu including a Trius bottle of wine

*Price of menu excludes any additional beverages, coffee, tea, taxes and gratuities.
No Substitutions.*