

# Trius Brunch

## ~To Start~

### **Creamed Butternut Squash Soup**

Carrot Muffin, Squash, Candied Walnut & Pumpkin Seeds

### **Icewine Heirloom Beets**

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

### **Ontario Mushroom Collection**

Fresh Burrata Cheese, Icewine Onion Jam, Ontario Mushroom Collection  
Homestead Farm Fried Duck Egg

### **Hearts of Romaine**

Romaine Hearts, Atlantic Crab Salad, Prosciutto, White Anchovies, Parmesan Chips  
Hens Egg and Creamy Parmesan Dressing

## ~Main~

### **Trius Fish & Chips**

Lake Erie Pickerel Filet, Trius Brut Tempura, Celery Slaw, Pea Shoots  
Duck Fat Fries and Malt Vinegar Aioli

### **Ontario Beef Ribeye**

Horseradish Popovers, Potato & Cheddar Gratin, Farmers Market Vegetables  
Icewine Cabbage and Trius Jus

### **Buttermilk Chicken Sandwich**

Peameal Bacon, Aged Cheddar, Icewine Onion Jam, Fried Hens Egg  
Winter Slaw, Watercress, Hand Cut Fries

### **Atlantic Lobster Cakes**

Trius Icewine Smoked Salmon, Poached Hens Eggs, Herb Butter Sauce  
Chardonnay Shrimp, Fingerling Potato, Green Beans  
Icewine Beets and Lemon Curd

## ~Dessert~

### **Cheese**

Niagara Gold Cheese, Nosey Goat, Devils Rock Blue Cheese  
Walnut Toast and Beet Jam

### **Apple Pie**

Warm Cinnamon Apple Pie and Vanilla Apple Mousse  
Oatmeal Granola

### **Triple Chocolate**

Chocolate Fudge Brownie, Chocolate Mousse, Chocolate Cookie  
Cranberry and Toasted Marshmallow

### **Icewine Pear**

Caramel, Chocolate, Cheese Cake Bar  
Icewine Pear and Caramel Popcorn

**3 course Brunch 42**

**Ask about our Wine Pairing Options**