

Trius Brunch

~To Start~

Creamed Ontario Butternut Squash Soup

Carrot Muffin, Maple Squash, Cinnamon Spiced Cream
Candied Walnut and Pumpkin Seeds

Ontario Mushroom Collection

Hewitt's Farm Goat's Cheese, Icewine Onion Jam, Ontario Mushroom Collection
Homestead Farm Fried Duck Egg

Mulled Red Wine Pear

Organic Arugula, Cranberry Compote, Candied Walnuts, Cured Prosciutto
Burrata Cheese and Spiced Pear Syrup

Trius Wedge Salad

Crisp Iceberg Lettuce, Smoked Chicken, Pickled Grapes, Toasted Almonds
Best Baa Feta and Buttermilk Dressing

~Main~

Bar Five Farms Ontario Beef Striploin

Icewine Red Cabbage, Heirloom Carrots, Colcannon Potato
Horseradish Popover

Trius Hero's Plate

Whisky Cured Duck Breast, Beef Pastrami, Chicken Liver Parfait, Spicy Sopressata
Capocollo, Salmon Rilette, Organic Hen's Egg, Ham Hock Terrine, Elk Summer Sausage
Aged Cheddar and Smoked Comfort Cream
Beet Pickle, Triple Crunch Mustard, Cornichon Pickle, Basket Truffle Fries

Trius "Fish & Chips"

Lake Erie White Fish, Trius Brut Tempura Batter, Celeriac Slaw, Pea Shoots
Hand Cut Russet Fries and Malt Vinegar Aioli

Thyme Roasted Capon

Lentil du Puy, Smoked Bacon, Brussel's Sprout, Cauliflower, Broccoli, Zucchini, Bok Choy
Best Baa Feta, Green Apple, Fried Hens Egg

~Dessert~

Artisan Cheese

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

Pumpkin Crème Brûlée

Icewine Pear, Ginger Snap Tuile, Caramel Popcorn
Spiced Chantilly

Nanaimo Bar

Salted Caramel, Toasted Meringue, Icewine Cranberries

3 course Brunch - \$46

Ask about our Wine Pairing Options