

Trius Date Night

The Beginning

Made to Share

Trius Charcuterie and Cheese

Genoa Salami, Spicy Sopressata, Capocollo, Chicken Liver Parfait
Hewett's Farm Goat's Cheese and Niagara Gold Cheese
Honey Comb, Cornichon, Icewine Beets, Mustard, Baguette

Hearts of Romaine

Romaine Hearts, Crisp Prosciutto, Anchovies, Parmesan Chips
Hens Egg and Creamy Parmesan Dressing

Trius Wedge Salad

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

The Middle

Ontario Lamb Shank

Forked Herb Potato, Spring onion, Tarragon, Virgin Soy Bean Oil
Icewine Red Cabbage and Maple Parsnip
Pecan Toffee Crust

Lake Erie White Fish

Cherry Tomato, Pickled Cucumber, Sweet Potato, Chioggia Beets
Organic Quinoa, Portobello Mushroom, Bok Choy, Roasted Carrot
Chickpea Fritters, Mozzarella
Organic Hens Egg and Trius Chardonnay Dressing

Heritage Thyme Crusted Capon

Parmesan Gnocchi, Smoked Bacon, Chanterelle Mushroom, Raisin
Apple, Kale, Leeks, Rapini, Brussels Sprouts
Best Baa Feta and Triple Crunch Mustard

The Happy Ever After

Made to Share

Pumpkin Crème Brûlée

Icewine Pear, Ginger Snap Tuile, Caramel Popcorn
Spiced Chantilly

Artisan Canadian Cheese

Devil's Rock Blue. Upper Canada Niagara Gold. Nosey Goat.
Walnut Toast and Beetroot Jam

Warm Chocolate Beignets

Chocolate Hazelnut Filling and Chocolate Whisky Cream

Choice of Wine Bottle

Trius Riesling 2017
Trius Chardonnay 2017
Trius Gamay 2017
Trius Merlot 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.