

Trius Date Night

The Beginning

Made to Share

Fresh Ontario Cow's Milk Burrata Cheese

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

Boyle Brother's Romaine Hearts Salad

White Anchovies, Hens Egg, Prosciutto, Parmesan Crisp Creamy Parmesan Dressing

Trius Wedge Salad

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

The Middle

Ontario Farmers Bowl

Mennonite Chicken, Hot House Tomato, Pickled Cucumber, Sweet Potato Chioggia Beets, Cremini Mushroom, Romaine Heart, Heirloom Carrot
Chickpea Fritters, Mozzarella
Organic Hens Egg and Trius Chardonnay Dressing

Trius "Fish & Chips"

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

Ontario Lamb Shank

Forked Herb Potato, Icewine Red Cabbage, Maple Parsnip Pecan Toffee Crust

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.