

~To Begin~

Creamed Butternut Squash Soup

Carrot Muffin, Squash, Candied Walnut & Pumpkin Seeds
12

Icewine Heirloom Beets

Ontario Mozzarella, Prosciutto, Pear, Organic Watercress, Beet Meringue
Cranberry and Lemon Thyme Crumble
14

Ontario Mushroom Collection

Fresh Burrata Cheese, Icewine Onion Jam, Ontario Mushroom Collection
Homestead Farm Fried Duck Egg
15

Atlantic Scallop

Sweet Potato and Mascarpone Ravioli, Crisp Sage
Smoked Bacon, Apple and Raisin Dressing
18

~To Share or Not~

Hearts of Romaine

Romaine Hearts, Crisp Prosciutto, White Anchovies, Parmesan Chips
Hens Egg and Creamy Parmesan Dressing
32

Fresh Ontario Cow's Milk Burrata

Tomato and Chili Jam, Sleger's Organic Watercress, Endive, Crisp Prosciutto
Grilled Focaccia Toast
30

Trius Hero's Plate

Beef Pastrami, Chicken Liver Parfait, Spicy Sopressata, Capocollo, Salmon Rilette
Organic Hen's Egg, Pig Head Terrine, Elk Summer Sausage, Aged Cheddar
Beet Pickle, Mustard, House Baguette
36

~The Main~

Lamb from Ontario

Lamb Sirloin and Lamb Shank
White Bean Cassoulet, Merguez Sausage, Pecan Toffee Crust, Icewine Red Cabbage
46

Lake Erie White Fish

Parmesan Gnocchi, Cabbage, Leeks, Smoked Ham Hock, Parsley
Atlantic Shrimp, Mussels, Scallop Chowder
42

Cornish Hen

Thyme Crusted Breast, Smoked Bacon Leg, Duck Liver Parfait, Biscuit Crumble
Goat's Cheese Croquettes, Salsify, Brussels Sprout, Cranberry
Triple Crunch Mustard Sauce
38

Maple Baked Winter Parsnips

Heirloom Beets, Bosc Pear, Squash, Fresh Mozzarella, Salsify, Fingerling Potato
Apple, Raisin, Candied Walnut, Garden Sage
30

~Farmers Feast~

10 Oz Aged Ontario Beef Ribeye Steak

Duck Fat Fries, Portobello Mushroom, Pastrami Sausage, Italian Salsa Verde
Horseradish Popover and Icewine Onion Jam
Farmers Market Vegetables and Trius Red Wine Jus
60

Trius Wine 30-50

Showcase Wine 45-65

Black Glass Blind Wine Tasting 40-60