

everyday iconic *Trius*

## Fabulicious Dinner 2018

\$39

### To Begin

#### **Icewine Heirloom Beets**

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

#### **Creamed Butternut Squash Soup**

Maple Butternut Squash, Carrot Muffin  
Candied Pumpkin Seeds and Walnuts

#### **Hearts of Romaine**

Fresh and Smoked Salmon Rillette, Prosciutto, Hens Egg, Garlic Croutons  
Creamy Parmesan Dressing

### The Middle

#### **Heritage Mennonite Chicken**

Linguini Pasta, Salsa Verde, Shitake Mushroom, Brussels Sprout, Best Baa Feta  
Organic Hens Egg and Salsify Chips

#### **Trius Lamb Shank**

Braised Lamb Shank, Pecan Toffee Crust, Icewine Red Cabbage  
White Bean Cassoulet and Maple Parsnip

#### **Trius "Fish & Chips"**

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

### The End

#### **Apple Pie**

Warm Cinnamon Apple Pie and Whisky Ice Cream  
Caramel Sauce

#### **Triple Chocolate**

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

#### **Artisan Canadian Cheese**

Devil's Rock Blue / Niagara Gold / Nosey Goat  
Walnut Toast and Icewine Beet Jam

*Add an Additional Appetizer Course for \$10*

*3 course Wine Pairings \$30*

*4 course Wine Pairings \$35*

Price excludes alcohol, soft drinks, tea, coffee, gratuity and taxes

Please Note: As our weather changes so may our menu