

~To Begin~

Ontario Summer Corn Bisque

Shrimp, Crab, Smoked Salmon, Goat's Cheese, Corn
14

Icewine Cured and Smoked Salmon

Goat's Cheese Croquettes, Pickled Red Onion, Ontario Asparagus, Heirloom Beet
Best Baa Feta and Seabuckthorn Curd
14

Ontario Mushroom Collection

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

Atlantic Scallop

Sweet Pea and Mascarpone Ravioli, Pork Belly, Pea Shoots
Smoked Bacon, Apple and Raisin Dressing
18

~To Share or Not~

Boyle Brother's 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
Hen's Egg, Pig Head Terrine, Elk Summer Sausage, Aged Ontario Cheddar, Sheep's Milk Tania
Beet Pickle, Mustard, Cornichon Pickle, House Baguette
36

~The Main~

Lamb from Ontario

Lamb Sirloin and Confit Lamb Shoulder
Goat's Cheese and Potato Gratin
Tomato and Rhubarb Terrine, Spinach, Artichoke, Lamb's Milk Feta
46

Atlantic Halibut Filet

Spinach Gnocchi, Asparagus, Leeks, Smoked Ham Hock, Sweet Peas
Lobster Knuckle and Claw
44

Everspring Farm Duck

Confit Duck Leg, Endive, Fondant Potato, Heirloom Carrot, Red Wine Cherries
Duck Liver Parfait and Chocolate Crumble
42

Fresh Chick Pea Falafel Cakes

Ontario Mozzarella, Gomes Farm Tomato, Pickled Cucumber, Red Onion, Heirloom Beets, Pita Bread
Mint Yoghurt, Cilantro, Hummus, Fried Chick Peas
34

~Farmers Feast~

12 oz Beretta Farms Beef Ribeye Steak

Truffle Fries, Fresh Burrata Cheese, Icewine Onion Jam, Wild and Tame Mushroom Collection
Homestead Farm Fried Duck Egg and Trius Red Wine Jus
60

Trius Wine 30-50

Showcase Wine 45-65

Black Glass Blind Wine Tasting 40-60