

Trius Brunch

~To Start~

Gomes Farm Tomato & Sweet Pepper Bisque

Best Baa Feta, Tomato Jam, Arugula Pesto, Sundried Tomato Biscuit

Icewine Heirloom Beets

Ontario Mozzarella, Heirloom Tomato, Golden Beets, Chioggia Beets, Beet Meringue
Walnut and Lemon Thyme Crumble

Grilled Ontario Asparagus

Ontario Strawberries, Toasted Almonds, Prosciutto, Burrata Cheese, Arugula
Balsamic Baco Noir

Boyle Farm Romaine

Lentil Du Puy, Prosciutto, Parmesan Chip, Hens Egg
Creamy Parmesan Dressing

~Main~

Ontario Beef Ribeye

Horseradish Popovers, Aged Cheddar Gratin, Heirloom Carrots
Buttered Cabbage and Trius Jus

Trius "Fish & Chips"

White Fish Filet from Lake Erie, Trius Brut Tempura Batter, Spring Peas, Pea Shoots
Hand Cut Russet Fries and Malt Vinegar Aioli

Heritage Capon

Thyme Crusted Breast and Smoked Bacon Leg
Rapini, Chanterelle Mushrooms, Potato Gnocchi, White Asparagus
Triple Crunch Mustard Sauce

12 oz Ontario Pork Chop

Maple Brined Pork Chop, Blood Sausage Croquette, Icewine Apple Sauce
Colcannon Potato and Pickled Vegetable Slaw

~Dessert~

Cheese

Niagara Gold Cheese, Nosey Goat, Devils Rock Blue Cheese
Walnut Toast and Beet Jam

Strawberries & Custard

Ontario Strawberries, White Chocolate and Vanilla Custard, Almond Sponge
Strawberry and Rose Syrup

Ontario Raspberries

Icewine Seabuckthorn Mousse, Toasted Meringue
Candied Walnut Crumble, Basil Oil

Icewine Cherry

Dark Chocolate, Icewine Cherries, Caramel Cheese Cake Bar
Caramel Popcorn

3 course Brunch - \$46

Ask about our Wine Pairing Options