

TRIOUS LUNCH MENU

~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, Fresh Parmesan
Smoked Bacon, Apple and Raisin Dressing
18

TO SHARE (OR NOT)

Fresh Ontario Cow's Milk Burrata Cheese 30

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

Trius Romaine Hearts Salad 32

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

Trius Hero's Plate 36

Beef Pastrami, Chicken Liver Parfait, Spicy Sopressata, Capocollo, Icewine Smoked Salmon
Aged Cheddar, Organic Hens Egg, Pig's Head Terrine, Summer Sausage, Salmon Rilletes
Beet Pickle, Mustard, House Bread

Artisan Canadian Cheese 3-18 5-25

Devil's Rock Blue / Niagara Gold / Nosey Goat / Smoked Comfort Cream / Aged Cheddar
Walnut Toast and Icewine Beet Jam

~To Follow~

"Little Piggy" Flat Bread

BBQ Spiced Pulled Pork (**contains peanuts**), Chorizo Sausage, Smoked Bacon, Mozzarella
Pickled Chili, Fresh Cilantro, Picard's Peanuts
25

Mussels and Fries

Steamed PEI Mussels, Leeks, Potato, Smoked Ham Hock, Fresh Parsley
Hand Cut Russet Fries and Malt Vinegar Aioli
24

Heritage Mennonite Chicken

Linguini Pasta, Salsa Verde, Shitake Mushroom, Brussels Sprout, Best Baa Feta
Organic Hens Egg and Salsify Chips
27

Trius Lamb Shank

Braised Lamb Shank, Pecan Toffee Crust, Icewine Red Cabbage
White Bean Cassoulet and Maple Parsnip
30

~The End~

12

Apple Pie

Warm Cinnamon Apple Pie and Vanilla Apple Mousse
Oatmeal Granola

Icewine Pear

Caramel, Chocolate, Icewine Pear Cheese Cake Bar
Caramel Popcorn

Triple Chocolate

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