

## **March Madness**

### **~The Soup~**

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

Carrot Muffin, Squash, Candied Walnut & Pumpkin Seeds

### **~To Begin~**

#### **Icewine Heirloom Beets**

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

#### **Ontario Mushroom Collection**

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

#### **Atlantic Scallop**

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

### **Wine and Fruit Inspired Popsicle**

### **~The Main~**

#### **Birch Syrup Basted Ontario Beef Ribeye**

Trius Beef Pot Pie, Icewine Red Cabbage, Potato Mille Feuille  
Maple Carrot and Crisp Salsify

#### **Organic British Columbia Salmon Filet**

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

#### **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

#### **Maple Baked Winter Parsnips**

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

### **~The End~**

#### **Apple Pie**

Warm Cinnamon Apple Pie and Vanilla Apple Mousse  
Oatmeal Granola

#### **Icewine Pear**

Caramel, Chocolate, Icewine Pear Cheese Cake Bar  
Caramel Popcorn

#### **Ontario Artisan Cheese**

Best Baa, Upper Canada, Thornloe  
Icewine Beet Jam and Walnut Toast

### **Trius Treats**

**4 Course 55**

**5 Course 65 (to include 1 main course)**

**Trius Wine 40-50**

**Showcase Wine 55-65**

**Black Glass Blind Wine Tasting 50-60**