

Trius Tasting Menu

Amuse Bouche

Chicken and Tarragon Broth

Spinach Gnocchi, Asparagus, Sweet Peas, Leeks
Smoked Bacon and Chicken Boudin

Icewine Cured & Smoked Salmon

Goat's Cheese Croquettes, Pickled Red Onion, Ontario Asparagus
Seabuckthorn Curd

Atlantic Lobster

Compressed Watermelon, Musk Melon, Cucumber, Goat's Cheese
Chioggia Beet and Apple Puree

Wine and Fruit Inspired Popsicle

Beretta Farms Beef Ribeye

Beef Short Rib and Ricotta Cannelloni
Broccoli Shoots, Sea Asparagus, Chanterelle Mushrooms, Ontario Corn
Charred Onion and Arugula Pesto

Strawberries & Custard

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

Petit Fours

5 course Tasting Menu 92

Trius Wine Pairings 50

“The Black Glass Experience” 60

Showcase Wine Pairings 65