

Trius Tasting Menu

Amuse Bouche

Mushroom “Cappuccino”

Creamed Ontario Mushroom Collection and Cheese Biscotti

East Coast Scallop

Pressed Ham Hock Terrine and Blood Sausage Croquettes
Apple, Smoked Bacon and Raisin Dressing, Fried Sage

Iceberg Wedge

Smoked Chicken, Best Baa Feta, Pickled Grapes, Toasted Almonds
Candied Oats and Pumpkin Seeds
Trius Ranch Buttermilk Dressing

Wine and Fruit Inspired Popsicle

Bar Five Ontario Farms Beef Ribeye

Beef Short Rib, Parmesan Gnocchi, Chanterelle Mushrooms
Rapini and Charred Cipollini Onion
Triple Crunch Mustard Sauce

Icewine Apple Pie

NBOS Apple Cider Mousse, Apple Sorbet, Apple Crisp

Petit Fours

5 Course Menu 92

Trius Wine Pairings 50

“The Black Glass Experience” 60

Showcase Wine Pairings 65