

Trius Valentine's Day Menu

~ Soup Course ~

Creamed Ontario Butternut Squash Soup

Cornmeal Muffin, Maple Squash, Cinnamon Spiced Cream
Candied Walnut and Pumpkin Seeds

~ 1st Course ~

Trius Iceberg Wedge

Smoked Chicken, Burrata Cheese, Pickled Grapes, Blistered Tomato
Toasted Almonds, Candied Oats, Parmesan Cheese
Trius Buttermilk Ranch Dressing

Oysters BLT

Shucked Raspberry Point Oysters and Apple Brut Jelly
Smoked Bacon, Lobster, Tomato Jam

Beef Carpaccio

Icewine Pickled Beets, Best Baa Feta, Celeriac Slaw, Organic Watercress
Balsamic Syrup and Salsify Chips

Wine and Fruit Inspired Popsicle

~ Main Course ~

Heritage Thyme Crusted Capon

Colcannon Potato, Riesling Sauerkraut, Buttered Leek
Apple, Smoked Bacon and Raisin Dressing

Bar Five Ontario Farms Beef Ribeye

Beef Short Rib and Icewine Onion Jam
Parmesan Gnocchi, Hedgehog Mushrooms, Rapini
Trius Red Wine Jus

Ontario Farmers Bowl

Lake Huron White Fish
Cherry Tomato, Pickled Cucumber, Sweet Potato, Chioggia Beets, Organic Quinoa
Portobello Mushroom, Bok Choy, Roasted Carrot, Mozzarella
Organic Hens Egg and Trius Chardonnay Dressing

~ Dessert ~

Artisan Upper Canada Cheese Tasting

Niagara Gold, Nosey Goat, Smoked Comfort Cream
Candied Walnuts, Icewine Onion Jam, Walnut Toast

Icewine Apple Pie

NBOS Apple Cider Mousse, Apple Sorbet, Apple Crisp

Nanaimo Bar

Salted Caramel, Toasted Meringue, Icewine Cranberries

~ Petit Four ~

Heart Cookies

Food 85