

# Trius Brunch

## ~To Start~

**Creamed Ontario Mushroom Soup**  
Whipped Cream and Wild Mushroom Dust

**Ontario Mushroom Collection**  
Hewitt's Farm Goat's Cheese, Icewine Onion Jam, Ontario Mushroom Collection  
Homestead Farm Fried Duck Egg

**Mulled Red Wine Pear**  
Organic Arugula, Cranberry Compote, Candied Walnuts, Cured Prosciutto  
Burrata Cheese and Spiced Pear Syrup

**Trius Wedge Salad**  
Crisp Iceberg Lettuce, Smoked Chicken, Pickled Grapes, Toasted Almonds  
Best Baa Feta and Buttermilk Dressing

## ~Main~

**Bar Five Farms Ontario Beef Ribeye**  
Icewine Red Cabbage, Heirloom Carrots, Brussels Sprouts  
Roasted Potato and Horseradish Popover

**Ontario Lamb Shank**  
Forked Spring Onion and Herb Colcannon Potato  
Riesling Sauerkraut and Maple Parsnip  
Pecan Toffee Crust

**Soy Glazed Atlantic Salmon**  
Cherry Tomato, Pickled Cucumber, Sweet Potato, Chioggia Beets, Organic Quinoa  
Portobello Mushroom, Bok Choy, Roasted Carrot, Chickpea Fritters, Mozzarella  
Organic Hens Egg and Trius Chardonnay Dressing

**Thyme Roasted Capon**  
Parmesan Gnocchi, Smoked Bacon, Hedgehog Mushroom, Raisins  
Apple, Kale, Leeks, Rapini, Brussels Sprouts  
Best Baa Feta and Triple Crunch Mustard

## ~Dessert~

**Artisan Cheese**  
Niagara Gold Cheese, Nosey Goat, Devils Rock Blue Cheese  
Walnut Toast and Beet Jam

**Butterscotch Mousse**  
Oatmeal and Double Chocolate Cookie, Vanilla Ice Cream

**Nanaimo Bar**  
Salted Caramel, Toasted Meringue, Icewine Cranberries

**3 course Brunch - \$46**  
**Ask about our Wine Pairing Options**