

Trius Brunch

~To Start~

Creamed Ontario Butternut Squash Soup

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

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

Trius "Fish & Chips"

Lake Erie White Fish, Trius Brut Tempura Batter, Celeriac Slaw, Pea Shoots
Hand Cut Russet Fries and Malt Vinegar Aioli

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

Pumpkin Crème Brûlée

Icewine Pear, Ginger Snap Tuile, Caramel Popcorn
Spiced Chantilly

Nanaimo Bar

Salted Caramel, Toasted Meringue, Icewine Cranberries

3 course Brunch - \$46

Ask about our Wine Pairing Options