

# Trius Brunch

## ~To Start~

### **Creamed Ontario Mushroom Soup**

Cornmeal Muffin, Truffled Goat's Cheese, Mushroom Collection

### **Ontario Hot House Spring Salad**

Tomato, Sweet Pepper, Cucumber  
Organic Arugula, Cured Prosciutto, Ontario Mozzarella  
Pesto Vinaigrette

### **Spring Green Asparagus**

Smoked Chicken, Best Baa Feta, Grapes, Icewine Beets  
Toasted Almonds, Candied Pumpkin Seeds,  
Trius Buttermilk Ranch Dressing

### **Fresh Ontario Cow's Milk Burrata Cheese**

Icewine Carrot Marmalade, Picard's Peanuts, Pickled Chili, Spring Onion  
Fresh Cilantro and Focaccia Toast

## ~Main~

### **Bar Five Farms Ontario Beef Ribeye**

Heirloom Carrots, Brussels Sprouts, Grilled King Mushroom  
Roasted Potato and Horseradish Popover

### **Heritage Thyme Crusted Capon**

Heirloom Tomato, Pickled Cucumber, New Potato, Chioggia Beets, Organic Quinoa  
King Mushroom, Bok Choy, Mozzarella, Organic Hens Egg, Asparagus  
Green Goddess Dressing

### **Spring Linguini Pasta**

### **Lake Huron Trout Filet**

Asparagus, Ramps, Sweet Peas, Spinach, Morel Mushrooms  
Ramp Pesto and Best Baa Feta Cheese

### **Beverly Creek Farm Lamb Sirloin**

Risotto, Parmesan, Sundried Tomato and Spinach Cakes  
Green Beans, Heirloom Tomato, Spinach, Yoghurt, Zucchini Jam  
Balsamic Baco Noir

## ~Dessert~

### **Artisan Cheese**

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

### **Rhubarb and Strawberry Trifle**

Icewine Rhubarb, Strawberry Gel, Sponge, Vanilla Custard  
Rhubarb Mousse and Toasted Almond's

### **Nanaimo Bar**

Salted Caramel, Toasted Meringue, Icewine Cranberries

**3 course Brunch - \$46.00**

**Ask about our Wine Pairing Options**