

## TRIOUS LUNCH MENU

~To Begin~

### **Creamed Ontario Mushroom Soup**

Cornmeal Muffin, Truffled Goat's Cheese, Mushroom Collection  
12

### **Spring Green Asparagus**

Smoked Chicken, Best Baa Feta, Grapes, Icewine Beets  
Toasted Almonds, Candied Pumpkin Seeds,  
Trius Buttermilk Ranch Dressing  
14

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

Icewine Carrot Marmalade, Picard's Peanuts, Pickled Chilli, Spring Onion  
Fresh Cilantro and Focaccia Toast  
14

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

Tomato, Sweet Pepper, Cucumber  
Organic Arugula, Cured Prosciutto, Ontario Mozzarella  
Pesto Vinaigrette  
13

## TO SHARE (OR NOT)

### **Hearts of Romaine**

Romaine Hearts, Crisp Prosciutto, White Anchovies, Parmesan Chips  
Hens Egg and Creamy Parmesan Dressing  
32

### **Trius Hero's Plate**

Smoked Duck Breast, Beef Pastrami, Chicken Liver Parfait, Sopressata, Capocollo  
Salmon Rillettes, Ice Wine Salmon, Organic Hen's Egg  
Ham Hock Terrine and Lamb Summer Sausage  
Thornloe 2 Year Aged Cheddar, Hewitt's Herbed Goat's Cheese, Fresh Honey Comb  
Beet Pickle, Triple Crunch Mustard, Cornichons, Basket Truffle Fries  
42

### **Artisan Canadian Cheese**

Devil's Rock Blue / Niagara Gold / Nosey Goat / Smoked Comfort Cream / 2 Year Aged Cheddar  
Candied Walnuts, Red Wine Pear, Walnut Toast, Icewine Beet Jam, Fresh Honey Comb  
3 - 20 5 - 28

~To Follow~

### **Lake Huron White Fish**

#### **Flavours of The Maritime**

Scallop & Lobster Sausage, Crab Cake, Mussels in Chardonnay  
Celeriac Slaw, Asparagus, Golden Beets, Seabuckthorn Curd  
28

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

Risotto, Parmesan, Sundried Tomato and Spinach Cakes  
Green Beans, Heirloom Tomato, Spinach, Yoghurt, Zucchini Jam  
Balsamic Baco Noir  
30

### **Spring Linguini Pasta**

#### **Lake Huron Trout Filet**

Asparagus, Ramps, Sweet Peas, Spinach, Morel Mushrooms  
Best Baa Feta Cheese  
28

### **Trius Spring Farmers Bowl**

#### **Heritage Capon Breast**

Hot House Tomato, English Cucumber, Bok Choy, Fingerling Potato, Chioggia Beets, Organic Quinoa  
King Mushroom, Asparagus, Ontario Mozzarella, Organic Hens Egg  
Green Goddess Dressing  
28

Ask about our Wine Pairing Options