

Trius Mother's Day Brunch

~To Start~

"Soup & Sandwich"

Creamed Ontario Mushroom Soup
Grilled Focaccia, Truffled Goat's Cheese, Mushroom Collection

Trius Iceberg Wedge

Smoked Chicken, Best Baa Feta, Pickled Grapes, Icewine Beets, Hot House Tomato
Toasted Almonds, Candied Pumpkin Seeds, Parmesan Cheese
Trius Buttermilk Ranch Dressing

Ontario Hot House Spring Salad

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

Ontario Mushroom Collection

Ontario Burrata Cheese, Icewine Onion Jam, Ontario Mushroom Collection
Homestead Farm Fried Duck Egg

~Main~

Beverly Creek Farm Lamb

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

Heritage Thyme Crusted Capon

Lentil du Puy, Smoked Bacon, Brussels Sprouts, Kale, Raisins
Crumbled Feta and Baco Balsamic
Smoked Apple

Lake Huron White Fish Filet

East Coast Crab Cake
Spring Onion Colcannon Potato, Bok Choy, Celeriac Slaw
Mussel and Spring Herb Butter Sauce

Trius Spring Farmers Bowl

Grilled Ontario Beef Flank Steak

Hot House Tomato, English Cucumber, Bok Choy, Fingerling Potato, Chioggia Beets, Organic Quinoa
Portobello Mushroom, Honey Carrot, Ontario Mozzarella, Organic Hens Egg
Soy Ginger Dressing, Picard's Peanuts, Pickled Chili, Fresh Cilantro
Add Crispy Fried Tofu for Vegan option

~Dessert~

Icewine Apple Pie

Butterscotch Whisky Mousse, Apple Sorbet, Apple Crisp

Rhubarb Trifle

Rhubarb and Strawberry Gello
Rhubarb Mousse, Custard, Whip Cream, Almonds

Nanaimo Bar

Salted Caramel, Toasted Meringue, Icewine Cranberries

Upper Canada Cheese Tasting

Niagara Gold, Comfort Cream, Nosey Goat
Nosey Goat. Smoked Comfort Cream. Aged Cheddar.
Walnut Toast and Beetroot Jam

Mother's Day Treat

3 course Brunch

Ask about our Wine Pairing Options