

Trius Tasting Menu

Amuse Bouche

“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

Fresh Linguini Pasta

Duck Sausage, Butternut Squash, Brussels Sprouts, Kale, Raisins, Apple
Triple Crunch Mustard & Toasted Pine Nuts
Homestead Farm Fried Duck Egg

Wine and Fruit Inspired Popsicle

Bar Five Ontario Farms Beef Ribeye

Beef Short Rib, Ricotta Ravioli, Chanterelle Mushrooms
Buttered Leek, Rapini, Arugula Pesto

Butterscotch

Butter Scotch Whisky Cream, Caramel Jelly, Chocolate Cookie
Toasted Meringue and Poached Pear

Petit Fours

5 Course Menu 95

Trius Wine Pairings 50

“The Black Glass Experience” 60

Showcase Wine Pairings 65