

Trius Tasting Menu

Amuse Bouche

Creamed Ontario Mushroom Soup

Cornmeal Muffin, Truffled Goat's Cheese, Mushroom Collection

Spring Ontario Asparagus

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

Spring Pasta

Ricotta Ravioli, Morel Mushroom, Ramps, Sweet Peas
Spring Herb Broth

Bar Five Ontario Farms Beef

Roasted Ribeye & Pulled Short Rib
Colcannon Potato, Icewine Onion Jam, Spring White Asparagus
Parmesan Crisp

Rhubarb and Strawberry Trifle

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

Petit Fours

5 Course Menu 95

Trius Wine Pairings 50

"The Black Glass Experience" 60

Showcase Wine Pairings 65