

Trius Date Night

Appetizer to Share

Hearts of Romaine

Crisp Prosciutto, Shaved Parmesan, Hens Egg
Creamy Parmesan Dressing
Add Shrimp \$8 Add Smoked Chicken \$6

Kitchen Hero Plate

Pastrami Beef, Capocollo, Elk Summer Sausage, Potted Chicken Liver Parfait
Nosey Goat Cheese, Niagara Gold Cheese, Smoked Salmon

Fresh Ontario Burrata Cheese

Ontario Mushroom Collection, Zucchini Marmalade, Parsnip Chips
Arugula Shoots and Toasted Focaccia
Add Capocollo \$3

"Little Piggy" Flat Bread

Spiced Pulled Pork (**contains peanuts**), Chorizo Sausage, Smoked Bacon, Mozzarella
Pickled Chili, Fresh Cilantro, Picard's Peanuts

Your Main

Manitoulin Island Trout

Celeriac Slaw, Chardonnay Shrimp, Lobster Croquettes, Fingerling Potato, Green Beans
Icewine Beets, Pea Shoots, Lemon Curd

Heritage Mennonite Chicken

Linguini Pasta, Salsa Verde, Cauliflower, Shitake Mushroom, Best Baa Feta
Organic Hens Egg and Sunchoke Chips

Trius Beef Ribeye Burger

Peameal Bacon, Aged Cheddar, Icewine Onion Jam
Truffle Fries and House Ketchup

Butternut Squash Risotto

Maple Squash, Mascarpone Cheese, Crisp Sage, Candied Walnut
Brussels Sprout and Salsify Chips

Farmers Feast (to Share)

10 oz Ontario Dry Aged Beef Ribeye Steak
Truffle Fries, Pastrami Sausage, Portobello Mushroom, Foraged Fall Vegetables
Add \$20

Dessert to Share

Pumpkin Brûlée

Brown Sugar Brûlée, Pumpkin Spiced Cream, Ginger Cookie

Meringue Swans

Icewine Apple Compote, Vanilla Cream, Walnut Crumble

Warm Baked Fall Cookie

Chocolate, Cranberry, Oatmeal Cookie
99 Whisky Ice Cream

Ontario Cheese Tasting

Devil's Rock, Aged Cheddar, Nosey Goat
Icewine Beet Jam and Walnut Toast

Choice of Wine Bottle

Trius Divine White 2016
Trius Chardonnay 2016
Trius Rose 2016
Trius Merlot 2015
Trius Cabernet Franc 2015

\$99 per couple
3 Course Menu including a Trius bottle of wine

Price of menu excludes any additional beverages, coffee, tea, taxes and gratuities.
No Substitutions.