

Trius Brunch

~To Start~

Niagara Peach

Cured Prosciutto, Summer Peach, Walnut Crumble, Radish
Organic Arugula and Fresh Burrata Cheese

Sweet Corn Bisque

Mozzarella, Prosciutto, Mustard, Quail Egg

Smoked Icewine Salmon

Green Beans, Best Baa Feta, Musk Melon, Cucumber, Radish
Seabuckthorn Curd and Crisp Salmon Skin

Homestead Farms Duck Egg

Forked Potato, Chanterelle Mushroom, Upper Canada Ricotta, Kozlik's Mustard
Smoked Ham Hock and Baguette Toast

~Main~

Fish and Chips

Lake Huron White Fish, Trius Brut Tempura, Celeriac Slaw, Pea Shoots
Hand Cut Fries and Malt Vinegar Mayonnaise

Confit Duck Leg

Forked Potato, Smoked Ham Hock, Sauerkraut, Turnip
Smoked Bacon, Corn, Apple Dressing

Ontario Beef Striploin

Horseradish Popovers, Duck Fat Potatoes, Farmers Market Vegetables
Icwine Cabbage and Trius Jus

Icwine Smoked Salmon Omelet

Trius Icwine Smoked Salmon, Monforte Feta, Tomato, Zucchini
Crab and Potato Fritters

~Dessert~

Raspberry

Ontario Raspberries, Raspberry Cream Mille Feuille
Granola and Goat's Cheese Cream

Cheese

Niagara Gold Cheese, Nosey Goat, Best Baa Feta and Honey
Walnut Toast and Beet Jam

Cherry

Icwine Cherries and White Chocolate Custard
Oatmeal Crumble

Strawberry

Caramel Cheese Cake Ice Cream Bar
Ontario Summer Strawberries and Popcorn

3 course Brunch 42
Ask about our Wine Pairing Options