

Trius Brunch

~To Start~

Creamed Butternut Squash Soup

Carrot Muffin, Squash, Candied Walnut & Pumpkin Seeds

Icewine Heirloom Beets

Ontario Mozzarella, Prosciutto, Pear, Organic Watercress, Beet Meringue
Cranberry and Lemon Thyme Crumble

Ontario Mushroom Collection

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

Hearts of Romaine

Romaine Hearts, Crisp Prosciutto, White Anchovies, Parmesan Chips
Hens Egg and Creamy Parmesan Dressing

~Main~

Trius Fish & Chips

Lake Erie Pickerel, Trius Brut Tempura, Celeriac Slaw, Pea Shoots
Duck Fat Fries and Malt Vinegar Aioli

Perth County Roast Pork

Pork Loin and Pork Belly, Goat's Cheese Gratin, Icewine Red Cabbage
Heirloom Carrots and Apple Sauce

Trius Ribeye Burger

Peameal Bacon, Aged Cheddar, Icewine Onion Jam, Fried Hens Egg
Hand Cut Russet Fries and House Ketchup

Atlantic Lobster Cakes

Trius Icewine Smoked Salmon, Poached Hens Eggs, Herb Butter Sauce
Chardonnay Shrimp, Fingerling Potato, Green Beans
Icewine Beets and Lemon Curd

~Dessert~

Cheese

Niagara Gold Cheese, Nosey Goat, Devils Rock Blue Cheese
Walnut Toast and Beet Jam

Apple Pie

Warm Cinnamon Apple Pie and Vanilla Apple Mousse
Oatmeal Granola

Triple Chocolate

Chocolate Fudge Brownie, Chocolate Mousse, Chocolate Cookie
Cranberry and Toasted Marshmallow

Icewine Pear

Caramel, Chocolate, Cheese Cake Bar
Icewine Pear and Caramel Popcorn

3 course Brunch 42

Ask about our Wine Pairing Options

Menus are subject to change based on Chef Dodds' farm fresh ingredients.