

# Trius Brunch

## ~To Start~

### **Icewine Heirloom Beets**

Golden and Chioggia Beets, Mozzarella, Walnuts  
Cured Prosciutto and Bobby's Arugula  
Beet Smoothie

### **Ontario Mushroom "Cappuccino" Soup**

Spiced Cheese Straw

### **Smoked Icewine Salmon**

Spring Asparagus, Monforte Feta, Pickled Ramps  
Seabuckthorn Curd  
Salmon Roe and Crisp Salmon Skin

### **Truffle Duck Egg**

Forked Potato, Ontario Mushrooms, Burrata Cheese  
Spring Ramp Pesto and Warm Toast

## ~Main~

### **Fish and Chips**

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

### **Heritage Mennonite Chicken**

Forked Potato, Smoked Ham Hock, Asparagus, Sunchoke Chips  
Apple, Bacon Dressing and Organic Hens Egg

### **Ontario Beef Ribeye**

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

### **Icewine Smoked Salmon Omelet**

Trius Icewine Smoked Salmon, Monforte Feta, Tomato, Zucchini  
Potato and Parmesan Fritters

## ~Dessert~

### **Honey Crisp Apple**

Warm Baked Apple "Mille Feuille"  
Goat's Cheese, Apple Sorbet, Ginger Cookie

### **Artisan Cheese**

Devil's Rock and Niagara Gold Cheese  
Walnut Toast and Beet Jam

### **Rhubarb**

Icewine Rhubarb and White Chocolate Custard  
Oatmeal Crumble

### **Caramel**

Caramel Cheesecake Ice Cream Bar  
Icewine Toffee Apple and Pop Corn

**3 course Brunch 42**  
**Wine Pairings 25**