

Create Your Own Tasting Menu

Menu 1

Amuse Bouche

~Soup ~ 12

Ontario Hot house Tomato Soup

Burrata, Cheese, Tomato Jam, Crisp Prociutto

~ To Start ~ 14

Zephyr Organic Beets

Ontario Mozzarella, Prosciutto, Spring Radish
Beet Meringue
Green Apple Puree and Walnut Crumble

~ The Middle ~ 14

Scallop BLT

Atlantic Scallop and Pastrami Pork Belly
Tomato Rhubarb Jam
Arugula, Crisp Toast, Whisky Aioli

~ Fruit and Wine Infused Popsicle ~

~ The Main ~ 36

Lamb from Ontario

Lamb Sirloin, Crispy Lamb Belly, Lamb Sausage
Wild Nettle and Parmesan Gnocch
Zucchini, Ramps, Asparagus, Peas, Eggplant

OR

~ Muscovy Duck from Beamsville ~ 34

Honey Breast, Confit Leg Raviolo, Duck LiverParfait
Bok Choi, Beets, Picard's Peanuts, Sweet Chili
Cilantro Duck Broth

~ To End ~ 11

Caramel

Caramel Cheese Cake Ice Cream Bar
Icewine Toffee Apple and Pop Corn

~Petit Four~

Menu 2

Amuse Bouche

~ Soup ~ 12

Ontario Mushroom "Cappuccino"

Spiced Cheese Straw

~ To Start ~ 14

Potted Truffle Duck Egg

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

~ The Middle ~ 14

Smoked Icewine Salmon

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

~ Fruit and Wine Infused Popsicle ~

~ The Main ~ 36

Atlantic Halibut

Celeriac Slaw, Sea Asparagus, Charred Leeks
Crab Croquettes
Soubise Sauce, Smoked Bacon, Pea Shoots

OR

~ Butternut Squash Ravioli ~ 32

Icewine Squash, Maple, Mascapone Ravioli
Beets, Monforte Feta, Candied Pecans
Crispy Sage

~ To End ~ 11

Rhubarb

Icewine Rhubarb and White Chocolate Custard
Oatmeal Crumble

~Petit Four~

**5 Course Menu \$85
Wine Pairings \$40-50**

**~Trius Farmers Feast ~
130**

Salad

Fresh Ontario Cow's Milk Burrata Cheese

Tomato and Chili Jam, Crisp Prosciutto, Sleger's Organic Watercress
Focaccia Toast

28

(To Share or Not)

16 oz Ontario Beef Ribeye Steak

Pastrami Beef Sausages, Duck Fat Fries, Portabello Mushroom, Icewine Onion Jam
Arugula and Shaved Parmesan Salad
Honey Carrots and Beets

90

3 Farms Cheese

Devils Rock Cheese from Thornloe/Tania Sheeps Milk from Lenberg Farm/Smoked Comfort Cream from Upper Canada
Beet Jam, Candied Walnuts, Walnut Toast

15