

Trius Date Night

To Share

Fresh Ontario Cow's Milk Burrata Cheese

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

Trius Romaine Hearts Salad

White Anchovies, Hens Egg, Prosciutto, Parmesan Crisp
Creamy Parmesan Dressing

Trius Hero's Plate

Beef Pastrami, Chicken Liver Parfait, Spicy Sopressata, Capicola, Icewine Smoked Salmon
Organic Hens Egg, Pig's Head Terrine, Mortadella, Salmon Rilletes
Beet Pickle, Mustard, House Bread

Your Main

White Fish from Lake Huron

Potato Gnocchi, Leeks, Sea Asparagus, Soft Herbs
Atlantic Clams, Mussels, Shrimp and Shell Broth

Heritage Capon

Lentil du Puy, Smoked Ham Hock, Honey Mushroom, Sunchoke Chips
Apple, Bacon Dressing and Organic Hens Egg

Lamb Shank

Pecan, Raisin Toffee Crust, Crispy Lamb Belly
Icewine Red Cabbage and White Bean Cassoulet

12oz Ontario Beef Ribeye Steak *Add \$18 per person*

Pastrami Beef Sausages, Duck Fat Fries, Portabello Mushroom, Icewine Onion Jam
Spring Carrots and Heirloom Beets, Trius Red Wine Jus

To Share

Ontario Cheese Tasting

Devil's Rock Blue/ Niagara Gold/ Tania Sheep's Milk
Walnut Toast and Icewine Beet Jam

Milk and Cookie

Warm Skillet Baked Oatmeal and Chocolate Cookie
Buttermilk Ice Cream

Trius Dessert Tasting

Caramel Pot du Crème with Toffee Apple and Brandy Snap Cigar
Warm Apple Pie

Choice of Wine Bottle

Trius White 2015
Trius Chardonnay 2015
Trius Merlot 2014
Trius Cabernet Sauvignon 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.