

Create Your Own Tasting Menu

Menu 1

Amuse Bouche

~Soup~

White Onion and Cider Soup

Smoked Comfort Cream and Crisp Pork Fritter

~ To Start ~

Icewine Heirloom Beets

Golden and Chioggia Beets, Mozzarella, Radish
Candied Walnuts

Cured Prosciutto and Bobby's Arugula

~ The Middle ~

Pulled Pork Raviolo

Pulled Pork, Chorizo, Picard's Peanuts, Sweet Chili
Cilantro

Bok Choi and Piggy Tea

~ Fruit and Wine Infused Popsicle ~

~ The Main ~

Lamb from Ontario

Lamb Shank, Pecan, Raisin Toffee Crust

Icewine Red Cabbage and White Bean Cassoulet

~ To End ~

Salted Caramel

Caramel Pot du Crème and Dulce de Leche

Chocolate and Walnut Pop Corn

~Petit Four~

Menu 2

Amuse Bouche

~ Soup ~

Ontario Mushroom "Cappuccino"

Spiced Cheese Straw

~ To Start ~

Potted Duck Egg

Ham Hock, Forked Potato and Sauerkraut Colcannon
Grilled Toast

Bacon and Toffee Crumble

~ The Middle ~

Smoked Icewine Salmon

Pickled Beet, Red Onion, Caper, Creamed Cheese
Potato Croquette and Pumpernickel Soil

Seabuckthorn Curd

~ Fruit and Wine Infused Popsicle ~

~ The Main ~

White Fish from Lake Huron

Potato Gnocchi, Leeks, Sea Asparagus, Soft Herbs

Mussels and Shell Broth

~ To End ~

Chocolate Tart

Triple Chocolate and Red Wine Pear

Toasted Marshmallow

~Petit Four~

5 Course Menu \$59

Trius Wine Pairings \$25

Showcase Wine Pairings \$30

Vegetarian Option

Butternut Squash Ravioli

Butternut Squash, Ontario Maple, Mascarpone Ravioli

Candied Walnut, Monforte Feta Cheese, Crisp Sage

~Trius Farmers Feast~

(To Share or Not)

12 oz Ontario Beef Ribeye Steak

Pastrami Beef Sausages, Duck Fat Fries, Portabello Mushroom, Icewine Onion Jam

Winter Carrots and Heirloom Beets, Trius Red Wine Jus

Add 15 per person

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

Add 6