

Trius Date Night

Available every Monday evening from January 16 – February 20

To Share

Fresh Ontario Cow's Milk Burrata Cheese

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

Romaine Trius 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
Smoked Comfort Cream, Organic Hens Egg, Pig's Head Terrine, Mortadella, Salmon Rilletes
Beet Pickle, Mustard, House Bread

Your Main

Trius Fish and Chips (Gluten Free)

Lake Erie White Fish, Trius Brut Tempura, Celeriac Slaw, Pea Shoots
Duck Fat Fries and Malt Vinegar Mayonnaise

Heritage Capon

Lentil du Puy, Confit Leg, Honey Mushroom, Sunchoke
Apple, Bacon Dressing and Organic Hens Egg

Butternut Squash Ravioli

Maple Butternut Squash, Heirloom Beets, Monforte Feta
Candied Walnuts and Crisp Sage

To Share

Ontario Cheese Tasting

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

Trius Toasted S'mores

Icewine Marshmallow, Milk Chocolate Fudge, Trius Biscuit
Made to Share

Trius Dessert Tasting

Potted Vanilla Cheesecake, Icewine Pear, Dulce de Leche
Ginger Crumble and Caramel Pop Corn
Sticky Toffee Pudding
Candy Nuts and Whiskey Date Ice Cream

Choice of Wine Bottle

Trius Riesling 2015
Trius Chardonnay 2015
Trius Merlot 2014
Trius Cabernet Franc 2014

\$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.*