



TRIOUS MENU

2 courses \$69

3 courses \$82

SOURDOUGH BAGUETTE & ROSEMARY CRACKER

Chickpea Hummus, Olive Oil, Hazelnuts, Parsley
Trius Red Wine Butter & Sea Salt Flakes
Cold Pressed Virgin Olive Oil & Niagara Baco Balsamic
\$6

TO BEGIN

CREAMED ONTARIO MUSHROOM "CAPPUCCINO" SOUP

Grilled Brioche, Hewitt's Farm Goat's Cheese, Icewine Onion Jam
Homestead Farm Duck Egg

FRESH COW'S MILK BURRATA CHEESE

Icewine Tomato & Chili Jam
Baco Noir Balsamic Gel, Grilled Sourdough, Zicari Spring Mesclun Mix

ROMAINE HEART SALAD

Creamy Parmesan Dressing
Capella Meadows Feta, Cured Prosciutto, Garlic Croutons
Apple, Smoked Bacon & Raisin

TRIOUS SMOKED SALMON

Vodka Cured & Cold Smoked Salmon
Chardonnay Shrimp, Citrus Gel, Compressed Sensei Farms Charentais Melon, Crème Fraiche

THE MAINS

ONTARIO FARMS MAPLE BRINED PORK CHOP

Crispy Pork Sausage & Blood Sausage Fritters
Colcannon Potato, Icewine Smoked Apple Jam, Pork Popcorn Crumble

LAKE ERIE PICKEREL FILET

Spring Ramp Gnocchi
Atlantic Lobster, Sweet Peas, Honey Mushroom
Fisherville Spinach
Celeriac & Truffle Butter Sauce

HERTAGE FARMS ONTARIO CHICKEN

Thyme Roasted Breast and Chicken, Leek & Mustard Hand Pie
Forked Fingerling Potato, Sea Asparagus, Olive Oil and Spring Herbs
Den Boer Farms Bok Choy & Lemon Curd

SWEET POTATO & PARMESAN ARANCINI

Butternut Squash Hash, Ontario Buffalo Mozzarella, Golden Beets, Sundried Tomato
Salad of Brussel Sprouts, Kale, Sage, Sweet Potato Chips, Maple Walnuts

MADE 2 SHARE

ONTARIO FARMS SPRING LAMB TASTING

Ontario Roasted Lamb Rack & Crispy Lamb Shoulder Fritters
Icewine Apple & Date Jam
Crispy Potato Rosti topped with Lennox Farm Rhubarb
Grilled Spring Leek with Capella Farms Feta & Sicilian Eggplant Caponata
Trius Red Wine Jus

ADDITIONAL 15 PER PERSON

TO FINISH

LENNOX FARM RHUBARB

Icewine Rhubarb Compote & Vanilla Angel Food Cake
Cardamom Mascarpone Cream, Candied Pistachio

WHITE CHOCOLATE & EARL GREY TART

White Chocolate & Earl Grey Ganache
Dark Chocolate & Orange Ice Cream
Candied Cacao Nibs

UPPER CANADA CHEESE TASTING

Jordan Station Niagara Gold Cheese & Nosey Goat Cheese
Red Wine Mulled Pear, Flowerpot Walnut Bread, Fresh Honeycomb

Ask about our Wine Pairing Options