

# TOUR THE MENU – 7 COURSE

This experience invites you to explore the essence of our kitchen and cellar  
a true reflection of local terroir and craftsmanship

## Menu 195

### KITCHEN SNACKS

Duck Liver Parfait, Thyme Short Bread, Membrillo Doddger  
Crispy Chicken Wing & Krueger Blue  
Beet Macaron & Beet Marmalade  
*Trius Brut*

### FROM THE BAKERY

**K2 MILLING BRIOCHE WITH HONEY BUTTER  
EDIBLE FLOWERS**  
Trius Red Wine Butter and Sea Salt Flakes

### COURSE 1

**TOMATO AND SWEET PEPPER “CAPPUCCINO”**  
Spring Tomato Tart  
Fresh Ontario Burrata, Icewine Tomato Chilli Jam, Poached Tomato, Garden Basil  
Capella Farms Sheep’s Feta Foam  
*Trius Rose*

### COURSE 2

**CHARRED BROCCOLINI SALAD**  
Whipped Honey Ricotta, Icewine Zucchini Marmalade, Cured Prosciutto  
Tigchelaar Farm Strawberry  
Rosewood Hot Honey, Toasted Hazelnuts, Flower Station Ewes Milk Cheese  
*Trius Distinction Sauvignon Blanc*

### COURSE 3

**SEARED ATLANTIC SCALLOP**  
Smoked Ham Hock Tea  
Birch Syrup Smoked Bacon and Sweet Pea Ravioli  
*Trius Distinction Barrel Fermented Chardonnay*

### COURSE 4

**TRIOUS GIN CURED AND SMOKED SALMON**  
Potato Pancakes, Lemon Curd, Red Salmon Roe, Pickled Onion, Crème Fraiche  
Chardonnay Shrimp, Citrus Tonic Gel, Zicari Fennel  
*Trius Riesling*

### COURSE 5

**LAKE ERIE PICKEREL FILET**  
Fogo Island Shrimp, Lemon Butter, Parsley, Herb Oil  
Asparagus, Sweet Peas, Snap Pea, Yukon Potato, Charred Cucumber, Cipollini  
Spring Morel Mushrooms  
Spring Herb Aioli  
*Showcase Wild Ferment Chardonnay*

OR

**WELLINGTON COUNTY BEEF STRIPLOIN STEAK**  
“Doughnut” Potato Fondant, Sweet Corn Custard, Bacon Parmesan Sprinkles  
Sicilian Caponata, Birch Syrup Shallot, Tempura Zucchini Blossom  
Trius Red Wine Jus  
*Showcase RHS Merlot*

### COURSE 6

**CHOCOLATE AND HAZELNUT BAR**  
Salted Caramel, Hazelnut Cake, Mascarpone Vanilla Whip  
Hazelnut Dentelles

*Showcase Cabernet Franc Icewine*

### COURSE 7

Salted Caramel Toffee Bar  
Orange Pistachio Cookie & Strawberry, Vanilla Mousse  
White Chocolate Truffle

We kindly ask that the tasting menu be enjoyed by the entire table to ensure a seamless and shared dining experience.  
The tasting menu is designed as a leisurely three-hour dining experience, allowing you to fully savor each course and wine pairing at an unhurried pace.