

TOUR THE MENU – BESPOKE 9 COURSE

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

Menu 245

KITCHEN SNACKS

Duck Liver Parfait, Thyme Short Bread, Cherry Gel
Pastrami Chicken Skewer, Maple & Krueger Blue
Lobster, Potato and Sweet Pea Croquette, Lemon Curd

Trius Brut

FROM THE BAKERY

COURSE 1

K2 MILLING BRIOCHE WITH HONEY BUTTER EDIBLE FLOWERS

Trius Red Wine Butter and Sea Salt Flakes

COURSE 2

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 3

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 4

SEARED ATLANTIC SCALLOP

Smoked Ham Hock Tea
Birch Syrup Smoked Bacon and Sweet Pea Ravioli

Trius Distinction Barrel Fermented Chardonnay

COURSE 5

TRIUS 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 6

LAKE ERIE PICKEREL FILET

Fogo Island Shrimp, Lemon Butter, Parsley, Herb Oil
Asparagus, Sweet Peas, Snap Pea, Yukon Potato, Charred Cucumber, Cipollini, Maitake 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, Fried Zucchini Blossom
Trius Red Wine Jus

Showcase RHS Merlot

COURSE 7

UDDER WAY KREUGER BLUE

Guernsey Milk, Stoney Creek, Ontario
Classic Malt Loaf, Fresh Honeycomb, Clover Honey
Candied Walnut and Chestnut Pate Clusters

Showcase Late Harvest Vidal

COURSE 8

CHOCOLATE AND HAZELNUT BAR

Salted Caramel, Hazelnut Cake, Mascarpone Vanilla Whip
Hazelnut Dentelles

Showcase Cabernet Franc Icewine

COURSE 9

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.