

TRIOUS RESTAURANT DINNER MENU

2 courses 80

3 courses 95

K2 MILLING BRIOCHE WITH HONEY BUTTER, SEA SALT, EDIBLE FLOWERS

Trius Red Wine Butter

9

TO BEGIN

WELSH BROTHER'S SPRING ASPARAGUS

Farm Crab Apple Membrillo

Lennox Farm Spring Rhubarb, Capella Farm Feta, Whisky Cured Duck Breast, Seabuckthorn Curd, Toasted Pistachio
Zicari Farms Shoots, Herbs and Flowers

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

CHARRED BROCCOLI SALAD

Whipped Honey Ricotta, Icewine Squash Marmalade, Cured Prosciutto

Tigchelaar Farm Strawberries

Rosewood Hot Honey, Toasted Hazelnuts, Flower Station Ewes Milk Cheese

TRIOUS GIN CURED AND SMOKED SALMON

Salmon Rillette, Potato Pancakes, Lemon Curd, Red Salmon Roe, Pickled Onion, Crème Fraiche
Vodka Cured and Smoked Atlantic Salmon

Shrimp, Citrus Tonic Gel, Fennel

THE MAINS

WELLINGTON COUNTY PORK CHOP

Ennis Farms Maple and Brown Sugar Brine

Chorizo "Scotch Egg" Fritter, Buttered Spring Savoy Cabbage, Peach Ketchup
Roasted "Doughnut" Potato, Sweet Corn Custard, Bacon Sprinkles

HERITAGE FARMS CORNISH HEN

Parmesan and Herb Gnocchi

Mushroom and Truffle Sauce, Gunn's Hill Manchego, Walnuts

Trius Brut Tempura Zucchini Blossom

Black Garlic Aioli and Crème Fraiche

MUSHROOM HAND PIE

Ontario Mushroom Collection & Hewitt's Farm Goats Cheese

Spinach, Leek, Tarragon

Zephyr Farms Organic Bok Choy

Olive Oil Fingerling Potato, Ramp Pesto, Maitake Mushrooms, Grilled Leek

St Oda Cheese & Icewine Onion Jam

LAKE ERIE FRESH WATER 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

WHITE VALLEY ONTARIO LAMB TASTING

Roasted Lamb Rack, Lamb Loin, Lamb Shepard's Pie, Crispy Lamb Merguez Sausage

Eggplant Caponata, Lamb Fat Fondant Potato, Grilled Leek

Birch Syrup Torpedo Shallot and

Trius Red Wine Jus

ADDITIONAL 15

TO FINISH

TIGCHELAAR FARM STRAWBERRY AND BASIL CHEESCAKE

Compressed Strawberry, Vanilla Cookie, Strawberry Consommé

CHOCOLATE AND HAZELNUT BAR

Salted Caramel, Hazelnut Cake, Mascarpone Vanilla Whip

Hazelnut Dentelles

UDDER WAY KREUGER BLUE

Guernsey Milk, Stoney Creek, Ontario

Classic Malt Loaf, Fresh Honeycomb, Clover Honey

Candied Walnut and Chestnut Pate Clusters

ADD WINE PAIRINGS

2 courses 35

3 courses 45