

TRIOUS RESTAURANT LUNCH MENU

Our dishes change with the seasons, inspired by what's fresh, local, and at its best

2 courses 70

3 courses 85

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

Trius Red Wine Butter

9

TO BEGIN

WELSH BROTHER'S SPRING ASPARAGUS

Warner Farm Crab Apple Membrillo

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

ROASTED TOMATO AND SWEET PEPPER "CAPPUCINO"

Spring Tomato Tart

Fresh Ontario Burrata, Icewine Tomato Chilli Jam, Poached Tomato, Spring Basil
Capella Farms Sheep's Feta Foam

TRIOUS GIN CURED AND SMOKED SALMON

Salmon Rilette, Potato Pancakes, Lemon Curd, Red Salmon Roe, Pickled Onion, Crème Fraiche
Vodka Cured and Smoked Atlantic Salmon
Shrimp, Citrus Tonic Gel, Fennel

CHARRED BROCCOLI SALAD

Whipped Honey Ricotta, Icewine Squash Marmalade, Cured Prosciutto
Tigchelaar Farm Strawberry

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

THE MAINS

WELLINGTON COUNTY PORK CHOP

Maple and Brown Sugar Brine

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

LAKE ERIE FRESH WATER PICKEREL FILET

Fried Pickerel Cake

Fogo Island Shrimp, Lemon Butter, Parsley, Herb Oil
Asparagus, Sweet Peas, Snap Pea, Yukon Potato, Charred Cucumber, Cipollini
Spring Morel Mushrooms
Spring Herb Aioli

HERITAGE FARMS CORNISH HEN

Parmesan and Potato Gnocchi

Mushroom and Truffle Sauce, Udder Way Manchego, Candied Walnuts
Trius Brut Tempura Zucchini Blossom
Black Garlic Aioli & Crème Fraiche

MUSHROOM HAND PIE

Ontario Mushroom Collection & Hewitt's Farm Goats Cheese
Spinach, Leek, Tarragon

Zephyr Farms Organic Bok Choy
Olive Oil Potato, Ramp Pesto, Portobello Mushroom, Pickled Ramps
St Oda Cheese & Icewine Onion Jam

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 Black Garlic Aioli
Trius Red Wine Jus

ADDITIONAL 15

TO FINISH

TIGCHELAAR FARM STRAWBERRY & BASIL CHEESECAKE

Compressed Strawberry, Vanilla Cookie, Strawberry Consommé

CHOCOLATE AND HAZELNUT MOUSSE BAR

Salted Caramel, Hazelnut Cake, Mascarpone Vanilla Whip
Hazelnut Dentelles

UDDER WAY KRUEGER BLUE

Guernsey milk, Stoney Creek, Ontario
Classic Malt Loaf with Treacle Glaze
Candied Walnut and Chestnut Pate Clusters

2 - Course Wine Pairings 35

3 - Course Wine Pairings 45