

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

Salmon Rilette, Lemon Curd, Chives
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

WELSH BROTHER’S SPRING ASPARAGUS

Warner Farm Crab Apple Membrillo
Lennox Farm Rhubarb, Capella Farms Feta, Whisky Cured Duck Breast, Seabuckthorn Curd, Toasted Pistachio
Zicari Farms Summer Shoots, Herbs and Flowers
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.