

# 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

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 3

#### 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 4

#### 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 5

#### SEARED ATLANTIC SCALLOP

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

*Trius Distinction Barrel Fermented Chardonnay*

### COURSE 6

#### 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 7

#### 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, Fried Zucchini Blossom  
Trius Red Wine Jus

*Showcase RHS Merlot*

### COURSE 8

#### CHOCOLATE AND HAZELNUT BAR

Salted Caramel, Hazelnut Cake, Mascarpone Vanilla Whip  
Hazelnut Dentelles

*Showcase Cabernet Franc Icewine*

### COURSE 9

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.