

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

TRIOUS DUCK LIVER PARFAIT

Icewine Poached Cherries

Toasted Cranberry Sourdough Crackers

Cured Duck Breast, Cherry Gel, 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 Rillette, 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 Zucchini Marmalade, Cured Prosciutto

Tigchelaar Farm Strawberry

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

THE MAINS

WELLINGTON COUNTY PORK CHOP

Ennis Farm Maple and Pastrami Spice

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

Maitake 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