



TRIOUS DATE NIGHT MENU

2 courses \$55

3 courses \$65

SOURDOUGH BAGUETTE & ROSEMARY CRACKER

Chickpea Hummus, Olive Oil, Hazelnuts

Trius Red Wine Butter & Sea Salt

Olive Oil & Niagara Baco Balsamic

\$ 6

TO BEGIN

CREAMY PARSNIP “CAPPUCCINO”

Smoked Ham Hock, Duck Egg, Brioche, Goat’s Cheese, Icewine Onion Jam

TRIOUS WINTER SALAD

Mulled Red Wine Pear, Fresh Mozzarella, Cured Prosciutto

Zicari Greenhouse Winter Mesclun Mix

Maple Sherry Dressing & Candied Walnut

Salsify Chips

FRESH COW’S MILK BURRATA CHEESE

Icewine Tomato & Chili Jam

Baco Noir Balsamic Gel, Grilled Sourdough

THE MAINS

ONTARIO FARMS PAN ROASTED 12OZ PORK CHOP

Crispy Pork Sausage with Fig & Date Mustard

White Bean and Vegetable Cassoulet, Pork Popcorn Crumble, Salt Baked Golden Beets

Lennox Farm Rhubarb Relish

PAN SEARED ATLANTIC SALMON FILET

Winter Celeriac Slaw

Crispy Potato Rosti, Gribiche Sauce, Malt Vinegar Gel

HERITAGE CHICKEN SUPREME

Fresh Linguini Pasta, Sweet Peas, Grilled Brocolette, Maitake Mushrooms

Truffle Butter Sauce & Shaved Smoked Gouda Cheese

TO SHARE FOR 2

16OZ GRILLED ONTARIO FARMS BEEF STRIPLOIN STEAK

Braised Beef Pies

Maple Nantes Carrots, Grilled Broccolini, Mashed Potato

Trius Red Wine Jus

Additional 20 Per Person

TO FINISH

LENNOX FARM RHUBARB

Icewine Rhubarb Compote & Vanilla Angel Food Cake

Cardamom Mascarpone Cream, Candied Pistachio

WHITE CHOCOLATE & EARL GREY TART

White Chocolate & Earl Grey Ganache

Dark Chocolate & Orange Ice Cream

Candied Cacao Nibs

UPPER CANADA CHEESE TASTING

Jordan Station

Niagara Gold Cheese & Nosey Goat

Red Wine Mulled Pear, Flowerpot Walnut Bread, Fresh Honeycomb

DATE NIGHT WINE SELECTION

PER BOTTLE \$20

Trius Sauvignon Blanc

Trius Riesling

Trius Merlot

Trius Cabernet Franc