



TRIOUS MENU

2 courses \$69

3 courses \$82

SOURDOUGH BAGUETTE & ROSEMARY CRACKER

Chickpea Hummus, Olive Oil, Hazelnuts

Trius Red Wine Butter & Sea Salt

Olive Oil & Niagara Baco Balsamic

\$ 6

TO BEGIN

CREAMED PARSNIP “CAPPUCCINO” SOUP

Confit Duck Leg

Toasted Brioche, Duck Egg, Goat’s Cheese, Icewine Onion Jam

FRESH COW’S MILK BURRATA CHEESE

Icewine Tomato & Chili Jam

Sensei Farms Strawberries

Baco Noir Balsamic Gel, Grilled Sourdough

TRIOUS WINTER SALAD

Mulled Red Wine Pear, Ontario Mozzarella Cheese, Cured Prosciutto

Zicari Winter Mesclun Salad

Maple Sherry Dressing, Roasted Hazelnuts, Salsify Chips

TRIOUS SMOKED SALMON

Vodka Cured & Cold Smoked Salmon

Chardonnay Shrimp, Citrus Gel, Compressed Sensei Farms Charentais Melon

Crème Fraiche & Potato Pancakes

THE MAINS

ONTARIO HERITAGE PROSCIUTTO WRAPPED PORK LOIN

Crispy Pork Sausage with Icewine Apple & Date Jam

Pulled Pork Cassoulet, Salt Baked Golden Beets, Pork Popcorn Crumble & Mustard

Apple, Smoked Bacon & Raisin Dressing

TRIOUS “FISH & CHIPS”

Beer Battered Pacific Halibut Filet

Crispy Potato Rosti

Celeriac, Lobster & Horseradish Slaw

Sauce Gribiche & Malt Vinegar Gel

ONTARIO FARMS BEEF TASTING

Grilled Beef Striploin & Braised Beef Pot Pie

Creamy Mashed Potato

Icewine Red Cabbage & Nantes Carrot

Black Garlic Ketchup

SWEET POTATO & MASCARPONE RAVIOLI

Maple Roasted Butternut Squash

Brussel Sprouts, Kale, Toasted Hazelnuts, Sweet Potato Chips

Shaved Manchego & Truffle Butter Sauce

TO FINISH

LENNOX FARM RHUBARB

Icewine Rhubarb Compote & Vanilla Angel Food Cake

Cardamom Mascarpone Cream, Candied Pistachio

CHOCOLATE HAZELNUT PROFITEROLE

Hazelnut Pastry Cream, Milk Chocolate Mousse, Dulce De Leche

Candied Cacao Nibs

UPPER CANADA CHEESE TASTING

Jordan Station

Niagara Gold Cheese & Nosey Goat

Red Wine Mulled Pear, Flowerpot Walnut Bread, Fresh Honeycomb

Ask about our Wine Pairing Options