



## TRIOUS MOTHER'S DAY MENU

2 courses \$69

3 courses \$82

### SOURDOUGH BAGUETTE & ROSEMARY CRACKER

Chickpea Hummus, Olive Oil, Hazelnuts, Parsley  
Trius Red Wine Butter & Sea Salt Flakes  
Cold Pressed Virgin Olive Oil & Niagara Baco Balsamic

\$8

### TO BEGIN

#### CREAMED ONTARIO MUSHROOM "CAPPUCCINO" SOUP

Grilled Brioche, Hewitt's Farm Goat's Cheese, Icewine Onion Jam  
Homestead Farm Duck Egg

#### FRESH COW'S MILK BURRATA CHEESE

Icewine Tomato & Chili Jam  
Baco Noir Balsamic Gel, Grilled Sourdough, Zicari Spring Mesclun Mix

#### SPRING ONTARIO ASPARAGUS

Whiskey Cured Duck Breast  
Capella Meadows Feta, Lennox Farm Rhubarb, Garlic Croutons

#### TRIOUS SMOKED SALMON

Vodka Cured & Cold Smoked Salmon  
Chardonnay Shrimp, Citrus Gel, Compressed Sensei Farms Charentais Melon, Crème Fraiche

### THE MAINS

#### ONTARIO FARMS MAPLE BRINED GRILLED PORK CHOP

Den Boar Farms Bok Choy, Icewine Smoked Apple Jam, Pork Popcorn Crumble  
Scotch Egg Fritter  
Smoked Cheddar & Potato Gratin

#### HERITAGE FARMS ROASTED CHICKEN BREAST

Spring Ramp Gnocchi  
Green Asparagus, Ramps, Sweet Peas, Honey Mushroom, Fisherville Spinach  
Truffle Butter Sauce

#### TRIOUS CHILLED SEAFOOD SALAD

Pacific Halibut, Atlantic Salmon, Mussels, Shrimp  
Scallop & Lobster Sausage  
Herb Potato, Asparagus, Sunflower Sprouts  
Lemon Curd

#### SWEET POTATO & PARMESAN ARANCINI

Butternut Squash Hash, Ontario Buffalo Mozzarella, Golden Beets, Sundried Tomato  
Salad of Brussel Sprouts, Kale, Sage, Sweet Potato Chips, Maple Walnuts

#### MADE 2 SHARE

##### ONTARIO FARMS BEEF TASTING

Grilled 16oz Beef Striploin "Pastrami" & Crispy Beef Short Rib Fritters  
Icewine Apple & Date Compote  
Crispy Polenta Fries  
Spring Nantes Carrots with Capella Farms Feta & Sicilian Eggplant Caponata  
Trius Red Wine Jus

ADDITIONAL 15 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 COMFORT CREAM CHEESE

Jordan Station "Camembert" Brûlée  
Icewine Honey Poached Pear, Walnut Bread Crostini, Fresh Honeycomb

Ask about our Wine Pairing Options

*Mother's Day Gift from the Kitchen Team*