



TRIOUS PRESENTS... myWineCountry FABULICIOUS

MARCH 8TH TO MARCH 17TH, 2024

3 COURSE CHOICE MENU 65

WINE PAIRINGS 45

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"

Confit Duck Leg, Brioche, Goat's Cheese, Icewine Onion Jam

TRIOUS WINTER SALAD

Mulled Red Wine Pear, Fresh Mozzarella, Cured Prosciutto

Zacari Greenhouse Winter Mesclun Mix

Maple Walnut Dressing & Candied Walnuts

FRESH COW'S MILK BURRATA CHEESE

Icewine Tomato Jam, Baco Noir Balsamic, Fried Soppressata, Zacari Kale Mix

Grilled Sourdough

THE MAINS

ONTARIO FARMS PAN ROASTED 12OZ PORK CHOP

Pulled Pork with White Bean & Winter Vegetable Cassoulet

Icewine Red Cabbage

Back Vintage Peach Chutney

TRIOUS "FISH & CHIPS"

Beer Battered Pacific Halibut Filet

Winter Celeriac Slaw

Crispy Potato Rosti, Gribiche Sauce, Malt Vinegar Gel

POTATO & PARMESAN GNOCCHI

Sicilian Eggplant Caponata

Shaved Manchego Cheese

TO SHARE

16OZ GRILLED ONTARIO FARMS BEEF STRIPLOIN STEAK

Horseradish Yorkshire Puddings

Maple Nantes Carrots, Grilled Broccolini, Roasted Duck Fat Potato

Peppercorn Sauce

Additional 20 Per Person

TO FINISH

VANILLA PAVLOVA

Icewine Cranberry Compote and Molasses Cake

Nutmeg Ice Cream

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