

Fabulicious Lunch 2017

\$25

To Start

Hearts of Romaine

Atlantic Crab, Cured Prosciutto, Cheese Tuile
Creamy Parmesan Dressing

Creamed Butternut Squash Soup

Carrot Muffin, Squash, Candied Walnut & Pumpkin Seeds

Boyle Bros Fall Greens

Ontario Mushroom Collection, Best Baa Feta, Parsnip Chips
Maple Balsamic Dressing

The Main

Trius Fish & Chips

Lake Huron White Fish, Trius Brut Batter, Celeriac Slaw
Hand Cut Russet Fries and Malt Vinegar Mayonnaise

“Little Piggy” Flat Bread

BBQ Spiced Pulled Pork (**contains peanuts**), Chorizo Sausage, Smoked Bacon,
Mozzarella
Pickled Chili, Fresh Cilantro, Picard’s Peanuts

Trius Beef Ribeye Burger

Peameal Bacon, Icewine Onion Jam, Aged Cheddar
Hand Cut Russet Fries and House Ketchup

The End

Upper Canada Cheese Tasting

Niagara Gold Cheese and Nosey Goat
Walnut Toast, Icewine Beet Jam, Candied Walnuts

Caramel Apple

Apple Caramel Cheese Cake Bar
Caramel Popcorn

Skillet Plum Clafoutis

Icewine Niagara Plums & Almond Sponge Custard Cake
99 Creamed Whisky Ice Cream

Add an Additional Appetizer Course for \$8

3 course Wine Pairings \$25

4 course Wine Pairings \$30

Price excludes alcohol, soft drinks, tea, coffee, gratuity and taxes
Please Note: As our weather changes so may our menu