

Trius

Niagara-on-the-Lake

Trius Fabulicious 2014

Lunch

Appetizers

Maple Butternut Squash Soup

Mozzarella Cheese and Spiced Pumpkin Seeds

Ontario Mushroom Collection

Mustard Greens, Burrata Cheese, Straw Potato
Soy and Chili Dressing

Trius Chicken Liver Parfait

Quince Jelly and Brioche Toast

Mains

Smoked Salmon Panini

Herb Goats Cheese, Fennel Slaw, Marble Rye Bread
Fingerling Potato Fries

Trius Icewine Beef Chili

Beans, Chickpea, Corn, Sour Cream
Garlic Toast

Penne Pasta

Pulled Pork, Sweet Peppers, Roasted Tomato Sauce
Monforte Feta Cheese

Desserts

S'mores Chocolate Bar

Icewine Sea buckthorn and Chili Compote

Apple Pie

Goats Cheese Ice Cream and Caramel Sauce

Pumpkin Pot du Crème

Oatmeal Granola and Toasted Marshmallow

Price does not include alcohol, soft drinks, coffee, tea, tax and gratuity.
Please note that menu is subject to seasonal changes.

Trius Wine Pairings \$20

Showcase Wine Pairings \$25

Trius

Niagara-on-the-Lake

Trius Fabulicious 2014

Dinner

Appetizers

Maple Butternut Squash Soup

Mozzarella Cheese and Spiced Pumpkin Seeds

Ontario Mushroom Collection

Mustard Greens, Burrata Cheese, Straw Potato
Soy and Chili Dressing

Pressed Head Cheese Terrine

Prosciutto, Mustard Pickle
Baguette Toast

Mains

Trout Filet

Lobster “Mac and Cheese”

Wellington County Beef Rib Eye

Trius Pot Pie and Icewine Red Cabbage
Cheddar Gratin

Perth County Pork Chop

White Bean Cassoulet and Fall Vegetable Collection
Icewine Duck Sausage

Dessert

S'mores Chocolate Bar

Icewine Sea buckthorn and Chili Compote

Apple Pie

Goats Cheese Ice Cream and Caramel Sauce

Pumpkin Pot du Crème

Oatmeal Granola and Toasted Marshmallow

Price does not include alcohol, soft drinks, coffee, tea, tax and gratuity.

Please note that menu is subject to seasonal changes.

Trius Wine Pairings \$20

Showcase Wine Pairings \$25