



FABULICIOUS DINNER

EXECUTIVE CHEF · RANDY DUPUIS

'Using the finest local and regional ingredients'

APPETIZER

Scallop

Saffron Infused Cauliflower Purée, Pingues Pancetta, Maple and Grain Mustard Drizzle

~ or ~

House Made Mushroom Ravioli (Vegetarian)

Upper Canada Ricotta and Preserved Lemon, Truffle Cream Sauce, Pistachio Crumble, Shaved Parmesan

~ or ~

Mixed Lettuces (Vegetarian)

Belgium Endive, House Blend of Micro Greens, Lentil Chip, Greaves Pickled Beet Vinaigrette

MAIN COURSE

Shellfish Pappardelle

House Made Pappardelle, with Tiger Prawns, Scallops, Atlantic Lobster Woodland Mushrooms, Vodka Cream Sauce

~ or ~

Herb Roasted Chicken Supreme

Sweet Potato Pave, Haricot Vert, Baby Carrots and Sundried Tomato Jus

~ or ~

N.Y. Striploin

Salt Roasted Yukon Gold, Blistered Sweet Peppers, Red Wine Jus

DESSERT

Peanut Butter Brownie Tower

Salted Peanut Honey Sauce

~ or ~

Chocolate Pecan Tart

Fresh Cream and Berries

~ or ~

Crème Brulée

House-Baked Biscotti

\$35.00 per person

Price subject to taxes and gratuities. Available in Tiara Restaurant from March 1st, 2012 to March 5th, 2012. Advance Reservations Required, subject to availability. Traditional a la Carte also available.