



Winter Feature Dinner Menu

EXECUTIVE CHEF • MARC LYONS

'Using the finest local and regional ingredients'

APPETIZER

Celeriac and Parmesan Bisque

Saffron Compressed Celery, Toasted Almonds Foie Gras Croquette, Vanilla

Winter Greens

Heritage Beets, Soft Goats Cheese, Honey Whey Dressing

Steamed PEI Mussels

Grilled Baguette, Sauce Bouillabaisse

Pan Seared Foie Gras (\$9 Supplement)

Poached Crab Apples, Warm Brioche, Red Wine Reduction, Piedmont Hazelnut

Frutti di Mare (\$9 Supplement)

Shell Fish Ragout, Herbed Fregola, PEI Mussels, Sauce Bouillabaisse

MAIN COURSE

Grilled Strip Steak

Goat Cheese Whipped Potatoes, Peppercorn Sauce

6oz Filet Mignon (\$6 Supplement)

Squash Dauphinoise, Pancetta and Mushroom Sauté, Gorgonzola Butter

10oz Rib Eye (\$18 Supplement)

Signature Country Dry Rub, Duck Fat Fingerling Potatoes, Local Seasonal Jardinière, Whiskey Butter

Roasted Breast of Chicken

Olive Oil Whipped Potatoes, Truffle Marsala Sauce

Pan Seared Atlantic Salmon

Roasted Fingerling Potatoes, Citrus Beurre Blanc

Seafood Fettuccini (\$10 Supplement)

Roasted Shrimp, Shelled Baby Clams and Mussels tossed in a White Wine Cream Sauce

Seafood add ons

Half butter Poached Lobster Tail (\$9 Supplement)

Grilled Tiger Prawn with Drawn Butter (\$6 Supplement)

Corn Flour Crusted Calamari (\$9 Supplement)

DESSERT

Seasonally Pastry Chef Selection

Price is subject to taxes and gratuities. Available in Tiara Restaurant for guests on the Winter Feature Package, Traditional A La Carte also available and a surcharge would apply.