



DINNER MENU

Executive Chef : James Olberg

Chef de Partie Trevor Ritchie

'Using the finest local and regional ingredients'

STARTERS

Baby Field Greens and Niagara Apple Salad

Sea Salt Roast Pistachios, Hope-Eco Farm's Pecorino
and Cider Vinaigrette.....\$ 14.00

Pan-seared Diver Scallops and Queens Landing Pork Belly

Baby Fennel and Tomato Vinaigrette..... \$ 18.00

Queens Landing Caesar Salad

Romaine Hearts, Pecorino Cheese, House Smoked Bacon
and Caesar Dressing..... \$ 15.00

Pingue Prosciutto and Melon Salad

Lamb Lettuce, Port Reduction, Extra Virgin Olive Oil..... \$ 18.00

Niagara Summer Gazpacho

Salmon Confit and Avocado Mousse.....\$ 16.00

Organic P.E.I. Lobster Bisque

Truffle Foam and Tobiko Crostini.....\$ 14.00

Presse of Pork Rilette

Pingue's Capicollo, Foie Gras, Iris's Pickles, Icewine Gelée.....\$ 19.00

West Coast Dungeness Crab Raviolis

Steamed P.E.I. Mussels with Sweet Saffron Corn Coulis.....\$ 20.00

French Escargots with Woodland Mushrooms

Puff Pastry and Roasted Garlic Jus.....\$ 18.00

Served in Tiara Restaurant Sunday through Thursday between 5:00 and 9:00 p.m.
and Friday and Saturday between 6:00 and 9:30 p.m.



MAINS

Organic Chicken Saltimbocca

Pingue's Prosciutto, Sage, Cauliflower Pomme Purée and Marsala Jus.....\$ 34.00

West Coast Halibut Fillet

Lemon, Caper Couscous and Lobster Butter Sauce.....\$ 38.00

King Cole Duck Confit

Beets, Poppy Seed Spaetzle, Braised Red Cabbage, Cognac Jus.....\$ 29.00

Grilled 8 oz AAA Rib Eye Steak

Potato and White Cheddar Croquette, Peppercorn Sauce\$ 37.00

P.E.I. Lobster and Hand Cut Tagliatelle

Arugula, Peas, Tomatoes and Parmesan.....\$ 39.00

Willowgrove Farm's Apple Brined Double Pork Chop

Creamed Savoy Cabbage and Mustard Gnocchi.....\$ 39.00

Organic Irish Salmon Fillet

Sous Vide Fennel, Fingerling Potatoes, Arugula Salad, Sauce Jacqueline.....\$ 36.00

Braised Veal Cheek with Butter Poached Lobster

Crisp Polenta, Parsley, Parmesan and Truffle Salad.....\$ 38.00

Yukon Potato Gnocchi

Woodland Mushrooms, Asparagus, Almonds, Extra Virgin Olive Oil.....\$ 28.00

DESSERT

PASTRY CHEF · CAROL LEARN

Milk Chocolate Cheesecake

Roasted Banana Sauce and Caramel Fudge Ice Cream.....\$10.00

Maple Crème Brulée

House-made Cranberry Pistachio Biscotti.....\$10.00

Pumpkin Tart with Cinnamon Shortbread Crust

Walnut Mascarpone Ice Cream and Gingerbread Caramel.....\$10.00

Warm White Chocolate Cherry Bread Pudding

White Chocolate Orange Anglaise and Grand Marnier
Cherry Ice Cream.....\$10.00

Carols House-made Ice Cream and Sorbet

Honey Tuille and Seasonal Fruit..... \$10.00

Symphony of Chocolate

Pastry Chef Creations.....\$12.00

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