



# 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 Roasted Pumpkin Seeds, Parmigiano-Reggiano and Cider Vinaigrette..... \$12



### **West Coast Dungeness Crab Raviolis**

Sweet Corn Coulis and Steamed P.E.I. Mussels.....\$18

### **Duo of P.E.I. Lobster Bisque and Lobster Croquette**

Cognac Infused/Lobster Mayonnaise .....\$22

### **C'est Bon Chèvre and Ashed Rolled Goat Cheese**

Sous-Vide Beets and Caramelized Brioche.....\$16



### **Seared Diver Scallops with Confit Pork Belly**

Sake and Salsify Purée and Scallion Oil.....\$17

### **French Escargots with Woodland Mushrooms**

Puff Pastry and Roasted Garlic Jus.....\$18

### **Queens Landing Duck Charcuterie Taster**

Presse of Duck Rilette and Foie Gras Terrine

Duck Liver and Foie Gras Paté

Sous-Vide Rhubarb and Celery Salad

Truffle Honey Toasted Brioche

Château des Charmes Icewine Gelée.....\$19

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



## MAINS

### Truffle Potato Gnocchi

Woodland Mushrooms, Melted Leeks, Chestnuts,  
Parmigiano-Reggiano Brown Butter with Fresh Sage.....\$ 26.00

### Crisp Skin Roast Breast of Chicken and King Mushroom

Red Wine Braised Leeks, Cauliflower and Potato Purée and  
Roast Chicken Jus.....\$ 32.00



### Sautéed Stripe Bass with Niçoise Olive Crust

Warm Salad of Confit Fingerling Potatoes, Fennel, Arugula  
Shallot Soubise and Carrot and Ginger Butter Sauce.....\$34.00

### AAA Beef Tenderloin Medallion and Braised Beef Short Rib

Pomme Purée, Oven Dried Tomatoes, Sautéed Arugula,  
Baby White Turnip, Sauce Bordelaise.....\$ 38.00



### Niagara Prosciutto Wrapped West Coast Sable Fish

Lemon Grass Pomme Fondant, Poached Quail Egg,  
Butter Braised Romaine Lettuce and Pinot Noir Jus.....\$37.00

### Braised Veal Cheeks and Crisp Veal Sweetbreads

Celeriac and Yukon Gold Potato Purée, Glazed Baby Carrots,  
Cipollini Onions, Winter Truffles, Mustard Jus.....\$36.00

### Double Lamb Chop and Lamb Ragout

Caramelized Endive, Smoked Barley Risotto,  
French Beans and Marsala Jus.....\$39.00

## Signature Dish

### Classic Steak au Poivre

Grilled 10 oz Rib Eye Steak with Cognac Peppercorn Sauce  
Pomme Pont Neuf.....\$42.00

## Sides

**Panko Crumbed House-made Onion Rings** .....\$6.00

**Buttered Asparagus with Shaved Parmigiano-Reggiano** .....\$9.00

**Sautéed Mushrooms with Truffle Butter**.....\$9.00

**Smoked Barley Risotto**.....\$9.00

**French Truffle Gnocchi** .....\$9.00

**Ocean Wise**



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

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



## DESSERT

PASTRY CHEF · CAROL LEARN

### Milk Chocolate Cheesecake

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

### Maple Crème Brûlée

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

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