



TASTING MENU

Executive Chef : JAMES OLBERG

Chef de Partie : TREVOR RITCHIE

'Using the finest local and regional ingredients'

Amuse Bouche

Lobster Bisque with Truffle Foam

Queens Landing Duck Charcuterie Taster

Presse of Duck Rillettes and Foie Gras Terrine

Duck Liver and Foie Gras Paté

2006 Jackson Triggs, Chardonnay 'Delaine Vineyard'

Seared Diver Scallops with Pork Belly Confit

Sake and Salsify Puree and Scallion Oil

2006 Le Clos Jordanne, Pinot Noir 'Reserve'

Braised Veal Cheeks and Crisp Veal Sweetbreads

Celeriac Puree, Winter Truffles and Mustard Jus

2007 13th Street, Gamay Noir

Featured House-made Sorbet

AAA Beef Tenderloin Medallion and Braised Beef Short Rib

West Coast Dungeness Crab Ravioli, Baby White Turnip, Sauce Bordelaise

Reif, Cabernet/Merlot

Symphony of Chocolate Creations

Inniskillin, Vidal Icewine

Food Only - \$75 per person

Food paired with wines- \$120 per person

Served in our Tiara Restaurant Sunday through Saturday between 5:00 and 9:00 p.m.