



## DINNER MENU

Executive Chef : James Olberg

Chef de Cuisine : Trevor Ritchie

*'Using the finest local and regional ingredients'*

### STARTERS

#### Baby Field Greens and Niagara Apple Salad

Sea Salt Roast Pistachios, Ontario Temaskasing Cheese  
and Cider Vinaigrette.....\$ 15.00

#### Pan-seared Scallops and Queens Landing Pork Belly

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

#### Queens Landing Caesar Salad

Romaine Hearts, Grano Panado, House Smoked Bacon  
and Caesar Dressing.....\$ 15.00

#### Pingue Prosciutto and Heirloom Tomato Salad

Compressed Watermelon, Aged Balsamic, Extra Virgin Olive Oil.....\$ 19.00

#### Niagara Summer Gazpacho

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

#### P.E.I. Lobster Bisque

Truffle Foam and Tobiko Crostini .....\$ 15.00

#### Duck Liver and Foie Gras Paté with Icewine Gelée

House-Smoked Duck Breast and Niagara Fruits..... \$ 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 5:00 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.....\$ 39.00

### King Cole Duck Confit

Beets, Poppy Seed Spaetzle, Braised Red Cabbage, Icewine Jus.....\$ 32.00

### Organic Irish Salmon Fillet

Sous Vide Fennel, Fingerling Potatoes, Arugula Salad, Sauce Jacqueline  
.....\$ 37.00

### Grilled 8 oz AAA Rib Eye Steak

Potato and White Cheddar Croquette, Peppercorn Sauce .....\$ 38.00

### P.E.I. Lobster and Hand Cut Tagliatelle

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

### "24 hour Cooked" Flat Iron Steak

Rosemary Crumbs, Truffle Pomme Purée, Glazed Globe Carrots  
.....\$ 37.00

### 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

## Sides

House-made Onion Rings \$ 7.00

Pomme Frites with Truffle Mayo \$ 9.00

Yukon Potato Gnocchi \$ 9.00

Pan Seared Black Tiger Prawn Brushed with Garlic Butter \$ 6.00

Summer Asparagus with Parmesan \$ 9.00

Half P.E.I Lobster with Lemon Drawn Butter \$19.00

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and Friday and Saturday between 5:00 and 9:30 p.m.



DESSERT

PASTRY CHEF · CAROL LEARN

<b>Peanut Butter and Brownie Tower</b> Chocolate Chunks and Candied Peanuts.....	\$10.00
<b>Amaretto Crème Brulée</b> Shortbread Cookies.....	\$10.00
<b>Fresh Strawberry Country Cheesecake</b> Tahitian Vanilla and Sweetened Cream.....	\$10.00
<b>'Cacao Barry' Chocolate Duo</b> White Chocolate Raspberry Mousse, Dark Chocolate Halzenut Pave.....	\$10.00
<b>House-made Ice Cream and Sorbet</b> Cherry Tea Tuille and Seasonal Berries.....	\$10.00
<b>Warm Summer Berry Crumble</b> Vanilla Ice Cream.....	\$10.00

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.