



DINNER MENU

EXECUTIVE CHEF • RANDY DUPUIS

'Using the finest local and regional ingredients'

STARTERS

Soup of the Day \$8.00

Lobster Duo

Bisque with Thai Curry Chantilly and Croquette
Makers Mark Crème Fraiche \$19.00

Scallop

Bacon and Blistered Tomato Salad and Braised Leek Coulis \$19.00

Hand Rolled Potato Gnocchi

Maple Roasted Butternut Squash Coulis, Shaved Grana Padano,
Chervil Oil (Vegetarian) \$18.00

Pan Seared Quebec Foie Gras

Butter Poached Lobster, Pain Au Lait,
Greaves Black Currant Jus \$21.00

Mixed Lettuces

Baby Greens with Carrot Fennel Emulsion, Toasted Walnuts,
House Dried Grapes (Vegetarian) \$12.00

Romaine Hearts

Sweet Garlic Dressing, Pinque Prosciutto, Foccacia Melba,
Pecorino Romano \$12.00

Goat's Cheese Terrine

Woolwhich Goats Cheese, Purple Potato, Oyster Mushroom Salad,
Avocado Oil (Vegetarian) \$15.00

Served in daily in the Tiara Restaurant between 5:00 and 9:00 p.m.



ENTRÉES

Atlantic Salmon

Medley of Vegetables, Asian Bean Cassolette, Miso Broth \$34.00

Hand Rolled Lobster Ravioli

Upper Canada Ricotta, Smoked Red Pepper Cream, Garlic Spinach \$32.00

Pickereel

Cauliflower Puree, Zucchini Tian, Yuzu Beurre Blanc..... \$34.00

N.Y. Striploin

Fingerling Hash, Root Vegetables, Foie Gras Jus \$38.00

Chicken Supreme

Fricassee of Vegetables, Chive Dumplings..... \$32.00

Vegetarian Tofu

Medley of Vegetables, Asian Bean Cassolette, Miso Broth \$28.00

Rosemary Brined Pork Chop

Leek and Pinques Crisp Pancetta Whipped Potatoes,
Braised Red Cabbage, Smoked Apple Jus \$36.00

Lamb Rack

Honey and Pecan Crusted Australian Lamb Rack
Upper Canada Niagara Gold Soufflé, Minted Vegetables,
and Shiraz Jus..... \$46.00

Beef Tenderloin

Duo of Pomme De Terre (Anna and Truffle Mash), Onion Soubise,
Woodland Mushrooms, Garlic Jus..... \$42.00

Ask your Server for the **Feature of the Day**.

Sides

Sweet Potatoes Fries \$9.00

Lobster Poutine with Tarragon Parmesan Sauce \$20.00

Garlic Fries \$9.00

Asparagus with Lemon Butter \$9.00

Sautéed Mushroom with Truffle Oil \$10.00

Rosemary Caramelized Onions \$7.00

Lobster Tail with Garlic Butter \$25.00

Mashed Potatoes- Lobster or Truffle \$9.00

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DESSERTS

PASTRY CHEF • CAROL HEAFEY

'Using the finest local and regional ingredients'

Cranberry Walnut Tart

Ginger Ice Cream\$10.00

Warm Bread Pudding

Toffee Sauce, Vanilla Ice Cream.....\$10.00

Chocolate Peanut Butter Brownie Tower

Salted Honey Peanut Sauce,
Chocolate Peanut Butter Ice Cream.....\$10.00

Maple Cheesecake

Butter Pecan Ice Cream\$10.00

Chocolate Crème Brulée

Chocolate Biscotti, White Chocolate Chunks\$10.00

Selection of Homemade Ice Cream and Sorbet

Seasonal Berries\$10.00

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