



THANKSGIVING DINNER

EXECUTIVE CHEF · JAMES OLBERG

'Using the finest local and regional ingredients'

APPETIZER

Niagara Apple and Parsnip Soup
Spiced Duck Confit and Chestnut Crème Fraîche

or

Boston Bibb Salad
Ontario Pecorino, Confit Kumquats and Walnut Vinaigrette

MAIN COURSE

Roast Organic Ontario Turkey
Pecan and Celery Stuffing, Burned Butter Mashed Potatoes,
Roast Root Vegetables with Cranberry and Sage Jus

DESSERT

Warm Sticky Toffee Pudding
Spiced Pumpkin Ice Cream

Coffee or Tea

\$48 per person

Price is subject to taxes and gratuities. Available in Tiara Restaurant
Saturday October 9, through Monday October 11, 2010 plus Thursday November 25,
Friday November 26 from 5pm-9:00pm. Traditional a la carte menu is also available.