



# VALENTINE TASTING DINNER

EXECUTIVE CHEF • JAMES OLBERG  
CHEF DE PARTIE • TREVOR RITCHIE  
PASTRY CHEF • CAROL HEAFEY

*'Using the finest local and regional ingredients'*

## **First Course**

**Black Tiger Shrimp Tempura**

Papaya and Dragon Fruit Salsa with Honey Ginger Chili Dill

*2006 Le Clos Jordanne, Pinot Noir Reserve*

## **Second Course**

**Valrhona Chocolate Dusted Pan Seared Foie Gras**

Roasted Apple and Warm Brioche

Apricot Purée

*2007 Henry of Pelham, Riesling Icewine, Niagara*

## **Sorbet**

Champagne Granité

## **Main Course**

**Queen's Landing Lovers "Sharing Platter" For Two**

Pan Seared Beef Tenderloin Fillet with Dungeness Crab Crusted Queen Scallops, Butter Poached King Crab Claws, Truffle Yukon Potato Gnocchi, Lobster Truffle Butter and Pinot Noir Jus

*2007 Inniskillin, Shiraz/Cabernet, Niagara*

## **Dessert**

**Milk Chocolate Fondue for Two**

Strawberries, Pineapples and Assorted House-made Cookies

*2006 Inniskillin, Vidal Icewine, Niagara,*

Coffee, Tea and Decaf

\$85.00 per person plus taxes & gratuity Tasting Dinner Menu Only

\$125.00 per person plus taxes & gratuity including Wine Pairing

**Price is subject to taxes and gratuities. Available in Tiara Restaurant  
February 12, 13 & 14, 2010. Traditional a La Carte menu also available.**