



FABULICIOUS LUNCH

EXECUTIVE CHEF · RANDY DUPUIS

'Using the finest local and regional ingredients'

APPETIZER

Smoked Tomato and Eggplant Bisque

Gruyere Croustini

~ or ~

Caesar Salad

Pancetta Crisp, Focaccia Melba, Shaved Grana Padano

~ or ~

Steamed P.E.I. Mussels

Coconut and Green Curry Sauce, Rice Chip

MAIN COURSE

6 oz N.Y. Striploin

Foie Gras Butter, Onion Fried Potatoes, Micro Green Salad

~ or ~

Maple Dijon Chicken Supreme

Pesto Grilled Vegetables, Warm Fingerling Salad, Rosemary Jus

~ or ~

Firecracker Calamari

Bibb Lettuce, Vine Ripen Tomato, Garlic Buttermilk and Dill Dressing in a Wrap

DESSERT

Vanilla Crème Brulée

House-made Biscotti

~ or ~

Vanilla Cheesecake

Raspberry Coulis

~ or ~

Milk Chocolate Mousse Cake

Blackberry Coulis

\$25.00 per person

Price subject to taxes and gratuities. Available in Tiara Restaurant from March 1st, 2012 to March 5th, 2012. Advance reservations required, subject to availability. Traditional a la Carte also available.