



# FABULICIOUS LUNCH

EXECUTIVE CHEF · JAMES OLBERG

*'Using the finest local and regional ingredients'*

## APPETIZER

Woodland Mushroom and Yukon Gold Potato Soup

Truffle Crème Fraiche

~ or ~

Classic Caesar Salad

Crisp Pancetta, Parmesan Cheese and Tuscan Olive Oil

~ or ~

Italian Goat Cheese Bruschetta

Grilled Rustic Bread with Tomatoes, Onions, Parmesan Cheese and Basil

## MAIN COURSE

Spaghettino

Grilled Chicken, Sun-dried Tomatoes, Fresh Basil,

Parmesan and Extra Virgin Olive Oil

~ or ~

Linguine

Braised Beef Short Ribs with Confit Tomatoes

Pine Nuts, Parsley and Café au Lait Sauce

~ or ~

Grilled Philly Cheese Wrap

Shaved Flank Steak with Caramelized Onions, Mushrooms, Mozzarella Cheese and House-Made BBQ Sauce

## DESSERT

Queen's Landing Creme Brulée

Featured Biscotti

~ or ~

Milk Chocolate Mousse Cake

Fruit Coulis

~ or ~

Country Cheesecake

Marinated berries

\$25.00 per person

Price subject to taxes and gratuities. Menu price excludes all beverages.  
Available in Tiara Restaurant from February 25<sup>th</sup>, 2010 until March 1st, 2010



# FABULICIOUS DINNER

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## APPETIZER

Baby Field Greens and Pear Salad

Honey Toasted Walnuts and Pear Vinaigrette

~ or ~

Woodland Mushroom and Yukon Gold Potato Soup

Truffle Crème Fraiche

~ or ~

Dungeness Crab Cake with Chipotle Mayonnaise

Corn and Tomato Salsa

## MAIN COURSE

East Coast Salmon Fillet

Rock Prawn, Potato Fricassée and Pimento Coulis

~ or ~

Grilled Ontario Double Pork Chop

with Sauteed Apples, Pomme Puree, French Beans, Crisp Pancetta and Calvados Flavored Jus

~ or ~

Truffle and Yukon Gold Potato Gnocchi

Fried Onion Ring, Pine Nuts, Candied Squash

Arugula and Smoked Tomato Coulis

## DESSERT

Queen's Landing Creme Brulee

Featured Biscotti

~ or ~

Milk Chocolate Mousse Cake

Fruit Coulis

~ or ~

Country Cheesecake

Marinated berries

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