



# FABULICIOUS LUNCH

EXECUTIVE CHEF · JAMES OLBERG

*'Using the finest local and regional ingredients'*

## APPETIZER

Yukon Gold Potato and Leek Soup

Chive Crème Fraiche

~ or ~

Baby Greens Salad

Cucumbers, Tomatoes and Shallot Vinaigrette

~ or ~

Hand-Cut Potato Fries

Truffle and Smoked Chipotle Dips

## MAIN COURSE

Penne Pasta

Grilled Chicken, Roast Peppers, Fresh Basil, Parmesan Cheese

~ or ~

Queen's Landing Meat Lasagna

Ricotta Cheese and Lemon Dressing Baby Greens

~ or ~

Fish and Chips-Pollack

House-made Fries, Baby Greens and Tartare Sauce

## DESSERT

Rice Pudding

Chocolate Biscotti

~ or ~

Milk Chocolate Mousse with Orange Segments

~ or ~

Apple and Cranberry Crumble

Whipped Cream

\$25.00 per person

Price subject to taxes and gratuities. Available in Tiara Restaurant from November 18<sup>th</sup> until November 22<sup>nd</sup>, 2010



# FABULICIOUS DINNER

EXECUTIVE CHEF · JAMES OLBERG

*'Using the finest local and regional ingredients'*

## APPETIZER

**Yukon Gold Potato and Leek Soup**

Chive Crème Fraiche, Truffle Oil

~ or ~

**Queen's Landing Caesar Salad**

Parmesan Cheese, Crisp Bacon and Garlic Dressing

~ or ~

**Warmed Goat Cheese**

Red Wine Poached Pears, Tuscan Croutons

## MAIN COURSE

**Braised Veal Osso Buco**

Gremolata, Baby Leek and Saffron Risotto

~ or ~

**Roast Breast of Chicken**

Woodland Mushrooms, Smoked Corn Potatoes and Madeira Jus

~ or ~

**Seafood Linguine**

Mussels, Clams, Shrimps, White Wine, Fresh Tomato and Basil Sauce

## DESSERT

**Vanilla Cheesecake**

Peach Compote and Whipped Cream

~ or ~

**White Chocolate Mousse Cake**

Raspberry Coulis

~ or ~

**Pastry Chef's Featured Crème Brûlée**

House-Baked Biscotti

\$35.00 per person

Price subject to taxes and gratuities. Available in Tiara Restaurant from November 18<sup>th</sup> until November 22<sup>nd</sup>, 2010