



TASTING DINNER MENU

EXECUTIVE CHEF • RANDY DUPUIS

PASTRY CHEF • CAROL HEAFEY

'Using the finest local and regional ingredients'

FIRST COURSE

Goat's Cheese Terrine

Woolwich Goats Cheese, Purple Potato, Oyster Mushroom Salad,
Avocado Oil (Vegetarian)

2009 Inniskillin, Late Autumn Riesling, Niagara

SECOND COURSE

Lobster Duo

Bisque with Thai Curry Chantilly and Croquette with
Makers Mark Crème Fraiche

2008 Le Clos Jordanne, Pinot Noir Reserve, Niagara

THIRD COURSE

Pan Seared Quebec Foie Gras

Butter Poached Lobster, Pain Au Lait, Greaves Black Currant Jus

2007 Château des Charmes, Riesling Icewine

Sorbet

Featured House-made Sorbet

MAIN COURSE

Lamb Rack

Honey and Pecan Crusted Australian Lamb Rack
Upper Canada Niagara Gold Soufflé, Minted Vegetables,
and Shiraz Jus

2009 Henry of Pelham, Cabernet/Merlot, Niagara

Dessert

Cranberry Walnut Tart

Ginger Ice Cream

2008 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.
Traditional a La Carte menu also available.