



TASTING MENU

Executive Chef • JAMES OLBERG

Chef de Cuisine • TREVOR RITCHIE

Pastry Chef • CAROL HEAFEY

'Using the finest local and regional ingredients'

First Course

Organic P.E.I. Lobster Bisque

Truffle Foam and Tobiko Crostini

2008 Inniskillin, Pinot Grigio, Niagara

Second Course

Smoked Duck Breast Salad

Niagara Fruits, Port Reduction, Extra Virgin Olive Oil

2007 Jackson-Triggs, Chardonnay, Delaine Vineyard, Niagara

Third Course

West Coat Dungeness Crab Raviolis

Steamed P.E.I. Mussels with Saffron Corn Coulis

2006 Le Clos Jordanne, Pinot Noir Reserve, Niagara

Featured House-made Sorbet

Main Course

Braised Veal Cheek

Crisp Polenta, Parsley, Parmesan and Truffle Salad

2007 Henry of Pelham, Cabernet/Merlot, Niagara

Cheeses

Fifth Town Cheese Taster

Icewine Gelée

Dessert

Chocolate Teaser

2008 Inniskillin, Vidal Icewine, Niagara

Coffee and Tea

Food Only - \$85 per person

Food paired with wines- \$125 per person

**Plus taxes and gratuities. Served in our Tiara Restaurant.
Traditional a La Carte menu also available.**