



# ARTS & CULTURE MENU

EXECUTIVE CHEF: JAMES OLBERG

## FIRST COURSE

P.E.I. Lobster Bisque

Crème Fraiche and Tuscan Croutons

or

Cookstown Baby Green Salad

Cherry Tomatoes, Tuscan Croutons and Raspberry Vinaigrette

## MAIN COURSE

Surf and Turf

Grilled Medallion of Beef Tenderloin with Roast Tiger Prawn

Parsley Potatoes, Baby Vegetables with Pickled Shallot and Tarragon Jus

## DESSERT

French Vanilla Cheesecake

Shortbread Crumbs, Fruit Compote with Raspberry Coulis

**\$48 pp, price is subject to taxes and gratuities. Available in the Tiara Dining Room daily from 5pm-6:30pm. Prices are in effect from June 1, 2007 until August 31, 2007**