



DINNER MENU

EXECUTIVE CHEF: MARC LYONS
JR SOUS CHEF: GREG RIDDELL

'Using the finest local and regional ingredients'

Small Bites

Chili Marinated Olives and Roasted Almonds 9 ea
Preserved Artichoke and Dried Tomatoes
First Press Olive Oil and 15 year Balsamic

To Share

Salumi
Artisanal and House Made Charcuterie, Preserves, Artisanal Mustards, Crisps 32

Starters

Celeriac Parmesan Bisque
Saffron Compressed Celery Heart, Toasted Almonds 14

Heirloom Tomato 18
Niagara Fruit Pickle, Mozzarella di Buffalo, Ton's Mustard Shoot's

Brassica Caesar
Peppercorn Guanciale, Marinated Anchovy, Creamy Garlic Dressing 18

Heritage Beet Salad
Fresh Ricotta, Arugula, Black Walnut Honey, Fig Balsamic Vinegar 18

Garlic Butter Escargot
Tomato Soffrito, Caramelized Cauliflower, Fried Capers 18

Grilled Octopus
Warm Bean and 'Njuda Salad, Arugula, Limoncello Caper Vinaigrette 20

Frutti di Mare
Butter Poached Seafood, Steamed Mussels, Sauce Bouillabaisse 22

Seared Foie Gras
Poached Crab Apples, Warm Brioche, Red Wine Reduction, Piedmont Hazelnut 25

TIARA

PASTA

Cavatelli

Pulled Rabbit, Charred Chili, Vegetable Ragout, Padano, Fried Sage 36

Linguine

Scallops, Shrimp, Crab, Squid, Artichoke, Citrus Peel Crema 44

Risotto

Butter Poached Lobster, Sweet Corn, Heirloom Tomato 44

ENTREE

Beef Tenderloin

Squash Dauphinoise, Pancetta and Mushroom Sauté, Gorgonzola Butter 49

Chicken Breast

Olive Oil Whipped Potatoes, Truffle Marsala Sauce 36

Lamb Sirloin

Goat Cheese Whipped Polenta, Braised Dinosaur Kale, Date Balsamic Jus 48

Atlantic Salmon

Ricotta Gnocchi, Spanish Chorizo, Cellar Vegetables, Citrus Butter 38

Vintage Hotels Signature Rib Steak

Grilled 20oz Canadian Prime, Signature Country Dry Rub, Duck Fat Fried Fingerling Potatoes,
Local Seasonal Jardinière, Whiskey Butter 69

Dinner Packages are Subject to \$25 Surcharge

Add Ons

Half Grilled Lobster Tail 12 ea

Garlic Buttered Shrimp

Corn Flour Fried Calamari

Sides

Chick Pea "Fries" Peppercorn Aioli 9 ea

Soft Polenta with DOP Asiago.....

Portobello Frito.....

Grilled Radicchio, Pickled Garlic Scapes

Smoked Mozzarella Stuffed Arancini

Served daily in the Tiara Restaurant between 6:00 and 9:00 p.m.