



Valentine Dinner Menu

EXECUTIVE CHEF • MARC LYONS

'Using the finest local and regional ingredients'

AMUSE BOUCHE

Inspired by the Season

FIRST

Lobster Bisque

Charred Chili Oil, Crème Fraiche, Tarragon Pestou

Winter Greens

Candied Orange, Whipped Cresenza, Toasted Hazelnut, Honey Whey Dressing

SECOND

Foraged Mushroom Risotto

Preserved Summer Truffle, Porcini Crema

Ricotta Rissole

Creamed Spinach, Dried Tomato, Parmesan

SPOOM

Passion Fruit Champagne Sorbet

MAIN

Grilled NY Strip Steak

Buttermilk Whipped Potatoes, Mushroom Sautee, Café au Lait Sauce

Roasted Free Run Chicken

Cellared Squash Puree, Roasted Sun Choke, Sherry Dried Fig Jus

Pan Seared Barramundi

Duck Fat Fried Finger Potatoes, Sauce Bouillabaisse

SEAFOOD ADD ONS (\$12 Supplement Each)

Grilled Half PEI Lobster Tail

Herb Garlic Butter Shrimp

Corn Flour Fried Calamari

DESSERT

Strawberry Rose Chiffon Cake

Macerated strawberries, rosewater ice cream, candied rose petals

Dark Chocolate espresso cake

Tahitian vanilla caramel sauce, espresso ice cream, chocolate dipped salted caramel

Chocolate Lover's Plate (1 per couple)

Shared plate of milk and white chocolate mousse cakes, with white chocolate raspberry ice cream, and raspberry pate de fruit

Artisan Ontario Cheese, Crisps and Preserves (\$5 supplement)

\$69.00 per person plus taxes & gratuity

Available in Tiara Restaurant February 14th to February 16th 2019