



2018 NEW YEAR'S 1st SEATING DINNER

Time: 5pm-7pm

EXECUTIVE CHEF · MARC LYONS

'Using the finest local and regional ingredients'

FIRST COURSE (Choice of)

Celeriac Veloute
Spiced Apple Compote

Artisanal Niagara Mixed Greens
Honey Roasted Almond and Grape Mustard Vinaigrette

SORBET

Strawberry and Champagne

MAIN COURSE (Choice of)

NY Strip Steak
Aged Cheddar Whipped Potatoes, Peppercorn Café au Lait

Chicken Supreme
Truffle Pomme Puree, Rainbow Carrots, Madera Sauce

Atlantic Salmon
Herb Roasted Fingerling Potatoes, Buttered Winter Greens, Brown Butter Emulsion

Ricotta Gnudi
Forest Mushrooms, Garlic Fried Black Kale, Roasted Chestnut Cream

Surf add ons

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|-----------------------------|------|
| Half Butter Poached Lobster | \$9 |
| Grilled Prawns | \$12 |
| Iron Seared u10 Scallops | \$14 |

DESSERT (Choice of)

Spiced Baileys Crème Brulee Sweet Cream, Gingerbread French Macaroon

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After Eight Cheese Cake Vanilla Crème and White Chocolate Ice Cream

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Pecan Butter Tart Parfait with Salted Caramel, House Made Toffee and Candied Pecan

\$72.00 per person, plus taxes and gratuities

Available December 31st 2018 in the Tiara Restaurant only.