



## LUNCH MENU

EXECUTIVE CHEF: MARC LYONS  
JR SOUS CHEF: GREG RIDDELL

*'Using the finest local and regional ingredients'*

### Starter

#### Celeriac and Parmesan Bisque

Saffron Compressed Celery Heart, Toasted Almonds

#### Heirloom Beets Salad

Warm Ricotta, Ton's Arugula, Butter Pastry and Hazelnut Oil

#### PEI Mussels

White Wine, Fine Herbs and Grilled Garlic Ciabatta

### Main Course

#### Braised Beef Cheek

Honey Roasted Heirloom Carrot, Olive Oil Whipped Potatoes, Truffle Marsala Sauce

#### Fogo Island Line Caught Cod

Warm Bean and N'Juda Salad, Saffron Aioli

#### Cavatelli

Spicy Sausage, Sautéed Kale, Goat Butter

#### 4 Egg Frittata

Foraged and Farmed Seasonal Garnish

### Dessert

#### Crème Brulee

Fresh Cream, Berries and Cookie

#### Peanut Butter Tower

Peanut Butter Ice Cream

#### Seasonal Ice Cream and Sorbet

Fresh Berries and Tuille

\$39 per person

Served daily in the Tiara Restaurant from Monday to Friday from 12pm to 2:00pm