



## TIARA TASTING MENU

EXECUTIVE CHEF: MARC LYONS

CHEF DE PARTIE: GREG RIDDELL

PASTRY CHEF: CAROL HEAFEY

*'Using the finest local and regional ingredients'*

### ***Salami platter (to share)***

Artisanal and House Cured Meats, Preserves, Bread Crisp

*Twenty twenty seven, Sparkling wine*

### ***Hot House Tomato***

Mozzarella di Buffalo, Smoked Olive Oil, Arugula

*Inniskillin, Riesling, Niagara*

### ***Escargot***

Fried Focaccia, Roasted Garlic and Mushroom Ragout

*Inniskillin, Montague Vineyard, Niagara*

### **Seasonal Sorbet**

### ***Beef Tenderloin***

Parmesan Mash, Tomato Fondue, Cipollini Balsamic Jus

*Megalomaniac, Cabernet merlot, Niagara*

### ***Symphony of Dessert***

Pastry Chef Selection

*Chateau des Charmes, Vidal Icewine, Niagara*

Coffee, Tea and Decaf

\$85.00 per person plus taxes & gratuity Tasting Dinner Menu Only

\$125.00 per person plus taxes & gratuity including Wine Pairing

**Price is subject to taxes and gratuities.**

**Available in Tiara Restaurant**

**Traditional a La Carte menu also available.**