



# Tiaralicious 2024

Including a welcome toast

2 courses for \$45

3 courses for \$60

## APPETIZER

**Creamy Sunchoke & Spinach Puree**

*Focaccia Crouton, Paprika Scented Oil*

**Tiara Garden Greens**

*Mixed Greens, Goat Cheese, Pickled Beets, Cucumber, Smoked pumpkin seeds,  
Butternut squash fluid gel, Balsamic Pomegranate*

**Pork Belly**

*Maple Glazed Pork Belly, Pistou, Pickled Fennel, Corn Puree*

## MAIN COURSE

**Braised Beef Brisket**

*Roasted Garlic Pomme Purée, Sour Cherry Jus*

**Pan Seared Rainbow Trout**

*Fingerling Potatoes, Yuzu Gastrique*

**Pan Seared 6oz Capon**

*Roasted Cherry Tomato Risotto, Burnt Honey Jus*

**Forrest Mushroom Gnocchi**

*Roasted Garlic, Shallots, Blue Cheese Crème*

## Indulges

*Sautéed Vegetables with Smoked Maldon Salt 12*

*Sautéed Forrest Mushroom 12*

*Sautéed Brussel Sprouts with Miso Glaze 12*

*4oz Garlic Black Tiger Shrimp 16*

*Lobster Tail Half 20 / Full 32*

## DESSERT

**Chef's Seasonal Creation**

*Selected By Our Pastry Chef*