

SELECT A LA CARTE MENU #1

EXECUTIVE CHEF · ANDREW LOFT

OFFERED SUNDAY, TUESDAY, THURSDAY & SATURDAY

This menu is included in the Conference Package.

Non-Package Guests: \$75.00 per person

*(For groups under 35, Guests can order their choices on the night of the dinner)
(For groups over 35 and up to 45, please pre-select the same appetizer for all
– choice of entrée on night)*



APPETIZERS

Mushroom Soup

Chive Crème Fraiche

~ or ~

Tiara Garden Greens

Mixed Greens, Goat Cheese, Pickled Beets, Tomato, Balsamic Vinaigrette

~ or ~

Mushrooms on Toast

Woodland Mushrooms, Toasted Potato Bread, Crumbled Blue Cheese, Porcini Crema

ENTRÉES

NY Striploin

Confit Garlic Pomme Puree, Seasonal Vegetables, Honey Herb Jus

~ or ~

Pan Seared Free Range Chicken Breast

Lyonnais New Potato Hash, Locally Farmed Vegetables, Burnt Honey Jus

~ or ~

Atlantic Salmon

Chick Pea Fries, Seasonal Vegetables, Miso Gastrique

~ or ~

Chef's Seasonal Vegetarian Creation

DESSERT

Seasonal Selection from the Pastry Kitchen

Coffee and Tea Service

All prices subject to taxes and gratuities.