



FABULICIOUS LUNCH

EXECUTIVE CHEF · JAMES OLBERG

'Using the finest local and regional ingredients'

APPETIZER

Woodland Mushroom and Yukon Gold Potato Soup

Truffle Crème Fraiche

~ or ~

Classic Caesar Salad

Crisp Pancetta, Parmesan Cheese and Tuscan Olive Oil

~ or ~

Italian Goat Cheese Bruschetta

Grilled Rustic Bread with Tomatoes, Onions, Parmesan Cheese and Basil

MAIN COURSE

Spaghettino

Grilled Chicken, Sun-dried Tomatoes, Fresh Basil, Parmesan and Extra Virgin Olive Oil

~ or ~

Linguine

Braised Beef Short Ribs with Confit Tomatoes Pine Nuts, Parsley and Café au Lait Sauce

~ or ~

Grilled Philly Cheese Wrap

Shaved Flank Steak with Caramelized Onions, Mushrooms, Mozzarella Cheese and House-Made BBQ Sauce

DESSERT

Queen's Landing Creme Brulée

Featured Biscotti

~ or ~

Milk Chocolate Mousse Cake

Fruit Coulis

~ or ~

Country Cheesecake

Marinated berries

\$25.00 per person

Price subject to taxes and gratuities. Menu price excludes all beverages.
Available in Tiara Restaurant from February 25th, 2010 until March 1st, 2010