



FABULICIOUS DINNER

EXECUTIVE CHEF · JAMES OLBERG

'Using the finest local and regional ingredients'

APPETIZER

Baby Field Greens and Pear Salad

Honey Toasted Walnuts and Pear Vinaigrette

~ or ~

Woodland Mushroom and Yukon Gold Potato Soup

Truffle Crème Fraiche

~ or ~

Dungeness Crab Cake with Chipotle Mayonnaise

Corn and Tomato Salsa

MAIN COURSE

East Coast Salmon Fillet

Rock Prawn, Potato Fricassée and Pimento Coulis

~ or ~

Grilled Ontario Double Pork Chop

with Sauteed Apples, Pomme Puree, French Beans, Crisp Pancetta and Calvados Flavored Jus

~ or ~

Truffle and Yukon Gold Potato Gnocchi

Fried Onion Ring, Pine Nuts, Candied Squash

Arugula and Smoked Tomato Coulis

DESSERT

Queen's Landing Creme Brulee

Featured Biscotti

~ or ~

Milk Chocolate Mousse Cake

Fruit Coulis

~ or ~

Country Cheesecake

Marinated berries

\$35.00 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