



FABULICIOUS DINNER

EXECUTIVE CHEF · JAMES OLBERG

'Using the finest local and regional ingredients'

APPETIZER

Butternut Squash and Potato Soup

Truffle Crème Fraiche

~ or ~

Queen's Landing Caesar Salad

Parmesan Cheese, Crisp Bacon and Garlic Dressing

~ or ~

Warmed Goat Cheese

Red Wine Poached Pears, Tuscan Croutons

MAIN COURSE

Braised Alberta Beef Short Ribs

Potato Gnocchi with Forest Mushrooms and Natural Jus

~ or ~

Pistachio Crusted Breast of Chicken

Winter Chestnuts, Smoked Corn Potatoes and Madeira Jus

~ or ~

Queens Landing Spicy Bouillabaisse

Sauce Rouille et Croutes

DESSERT

White Chocolate Baileys Cheesecake

Vanilla Ice Cream

~ or ~

Warm Apple Walnut Torte

Whipped Cream

~ or ~

Vanilla Crème Brulée

House-Baked Biscotti

\$35.00 per person

Price subject to taxes and gratuities. Available in Tiara Restaurant from March 3rd, 2011 to March 7th, 2011