



# FABULICIOUS DINNER

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 Mayo  
Corn and Tomato Salsa

## MAIN COURSE

East Coast Salmon Fillet  
Rock Prawn, Potato Fricassee 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

Coffee or Tea

\$35.00 per person

Price is subject to taxes and gratuities. Available in Tiara Restaurant from  
November 19, 2009 until November 23rd, 2009