



FABULICIOUS LUNCH

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 Panini Sandwich with Baby Greens
Shaved Prosciutto, Capicola, Fontina Cheese Grilled Peppers with Olive Tapenade

DESSERT

Queen's Landing Creme Brulee
Featured Biscotti

~ or ~

Milk Chocolate Mousse Cake
Fruit Coulis

~ or ~

Country Cheesecake
Marinated berries

Coffee or Tea

\$25.00 per person

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