



# FABULICIOUS DINNER

EXECUTIVE CHEF : MARC LYONS

*'Using the finest local and regional ingredients'*

## APPETIZER

### **Celeriac and Parmesan Bisque**

Saffron Compressed Celery, Toasted Almonds

### **Winter Greens**

Heritage Beets, Soft Goats Cheese, Honey Whey Dressing

### **Steamed PEI Mussels**

Grilled Baguette, Sauce Bouillabaisse

## MAIN COURSE

### **Grilled Strip Steak**

Goat Cheese Whipped Potatoes, Peppercorn Sauce

### **Roasted Breast of Chicken**

Olive Oil Whipped Potatoes, Truffle Marsala Sauce

### **Pan Seared Atlantic Salmon**

Roasted Fingerling Potatoes, Citrus Beurre Blanc

## DESSERT

### **Seasonally Pastry Chef Selection**

\$39.00 per person

Price subject to taxes and gratuities. Available in Tiara Restaurant from November 9<sup>th</sup> until November 16<sup>th</sup>, 2017