



WINTER FEATURE DINNER MENU

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

Price subject to taxes and gratuities. Available in Tiara Restaurant for guests on the Winter Feature Package. Traditional a la carte also available and a surcharge would apply.