



ARTS & CULTURE

CHEF JAMES OLBERG

RESTAURANT CHEF MARC LYONS

'Using the finest local and regional ingredients'

FIRST COURSE

Roasted Sea Scallop
Scampi and Sweet Pea Risotto
Champagne Foam

~ or ~

Ontario Baby Green Salad
Cherry Tomatoes, Tuscan Croutons
Sweet Cherry Vinaigrette

SECOND COURSE

Grilled Pave of Alberta Rib Eye with Roast Tiger Prawn
Parsley Potatoes, Baby Vegetables
Whiskey Shallot Jus

DESSERT

French Vanilla Cheesecake
Shortbread Crumbs, Fruit Compote with Raspberry Coulis

**\$48 per person. Prices are subject to taxes and gratuities. Available in Tiara Restaurant.
Prices in effect from May 1, 2008 until April 30, 2009.**