



Children's Menu

choose 1 item from each section

* Christmas Eve *

caesar salad
cream of tomato soup with garlic croutons
tundra baby greens
garden vegetable sticks with herb dip

* Waltz of the Snowflakes *

lumachini with white cheddar
glazed chicken breast, mashed potatoes, green beans
grilled cheese with tomato and aged cheddar
pan seared salmon with roasted baby potatoes, glazed carrots
junior banquet burger, cheese, bacon, lettuce, tomato

* The Land of the Sweets *

Fritz' chocolate and hazelnut soldiers
cheesecake lollipops with "sugar plum fairy" sauce
vanilla snowmen
duo of sorbet and fruit

three courses 20

Hilton Toronto is proud to be the Preferred Hospitality Partner of the

THE
NATIONAL
Ballet
OF CANADA
Karen Kain
Artistic Director

TUNDRA
CANADIAN INSPIRED CUISINE

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the nutcracker december 10, 2011–january 3, 2012

An overture

featured soup
inspired daily collaboration by our team of chefs
or
tundra seedling salad
maple balsamic, dried cranberries, apple, pine nuts
or
portobello truffle ravioli
cream, wilted spinach

Arias

red river salmon
brussel sprouts, parsnip, lardon, brown butter fingerlings
or
roasted angus prime rib
bacon infused yorkshire, rustic carrots and peas, chestnut purée
or
roasted tomato penne
chèvre, sweet peppers, crispy basil

The Finale

crème brûlée
chef's weekly creation
or
duo of
house made tundra ice cream and sorbets

two courses 34 / three courses 41

*These foods may be raw or undercooked or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

applicable taxes and gratuities not included

Voted Best Hotel Dining Award by the Readers of Where Magazine in 2011,
VQA Restaurant Award of Excellence in 2010, a Diners Choice Award by Open Table in 2009,
and recipient of the CAA/AAA Four Diamond Award for seven consecutive years.