

# NUTCRACKER PERFORMANCES December 2018

	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3	4	5	6	7	8 2:00 pm 7:00 pm
9 1:00 pm 5:30 pm	10	11	12 7:00 pm	13 7:00 pm	14 7:00 pm	15 2:00 pm 7:00 pm
16 1:00 pm 5:30 pm	17	18 7:00 pm	19 7:00 pm	20 7:00 pm	21 7:00 pm	22 2:00 pm 7:00 pm
23 1:00 pm 5:30 pm	24	25	26	27 1:00 pm 5:30 pm	28 7:00 pm	29 2:00 pm 7:00 pm
30 1:00 pm 5:30 pm						

OUR NUTCRACKER MENU IS  
"TUTU" GOOD TO BE MISSED!

- \* Available for lunch or dinner on performance days
- \* 3 courses, \$44\* for adults
- \* 3 courses, \$20\* for children
- \* Includes *Sugar Plum Fairy Gala Sweets Gift Bag for all children to take home*
- \* Craft area to decorate ornaments for our Nutcracker-inspired tree
- \* Reservations: 416-860-6800 or [annette.punyi@hilton.com](mailto:annette.punyi@hilton.com)
- \* December 8-30, 2018

Make The National Ballet of Canada's  
**THE NUTCRACKER**  
part of your annual holiday celebration!

# TUNDRA

CANADIAN INSPIRED CUISINE

145 Richmond Street West (inside Hilton Toronto) | Toronto, ON | M5H 2L2  
T: 416 860 6800 | E: [tundra.toronto@hilton.com](mailto:tundra.toronto@hilton.com) | W: [tundratoronto.com](http://tundratoronto.com)  
Facebook: [facebook.com/TundraTO](https://www.facebook.com/TundraTO) | Twitter: [twitter.com/TundraTO](https://twitter.com/TundraTO)  
Instagram: [instagram.com/tundra.to](https://www.instagram.com/tundra.to)  
Reservations: [opentable.com/tundra-restaurant-and-bar](https://www.opentable.com/tundra-restaurant-and-bar)

December 8-30, 2018

## OPENING WALTZ

### SOUP OF THE MOMENT

inspired daily collaboration by our chefs  
or

### ARTISANAL GREENS

Niagara fruits and Ontario honey creation,  
apple cider vinaigrette  
or

### CAESAR SALAD

white anchovies, garlic croutons

## MIDNIGHT BATTLE

### STAHLBAUM'S BRAISED BEEF

winter root vegetables, truffle mash  
with rich Meritage reduction  
or

### DROSSELMAYER'S GIFTS

organic salmon with celeriac purée, pickled carrots and kale  
with smoked ham hock broth  
or

### BOUNTY OF THE PINE FOREST

roasted Japanese eggplant with sweet and sour  
brussel sprouts, heirloom carrot purée with cumin, nori  
and sesame coated pumpkin seeds

## SUGAR PLUM FAIRY'S CAVALIER

indulge your sweet tooth with individual dessert boards ...  
a collaboration of sweets, cakes, pies and candies!

3 courses ▶ 44\*\*

\*\* applicable taxes and gratuities not included

\* 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.



## CHILDREN'S MENU

choose 1 item from each section

### HOLIDAY OFFERINGS

#### CHICKEN QUESADILLA

filled with chicken and melted cheese, served with fries  
or

#### GRILLED CHICKEN

served with mashed potatoes and seasonal vegetables  
or

#### GRILLED CHEESE

served with French fries  
or

#### ELBOW PASTA

homemade tomato sauce or mac n' cheese sauce

### DESSERT

VANILLA ICE CREAM | topped with strawberries  
or

WARM CHOCOLATE BROWNIE | topped with ice cream

### DRINKS

MILK | choice of 2% or skim  
or

COLD and REFRESHING | mineral water or soft drinks

## LAND OF THE SWEETS

indulge your sweet tooth with a take-away Sugar Plum Fairy  
Sweets Gift Bag .... the perfect remembrance of your meal!

3 courses ▶ 20\*\*

\*\* applicable taxes and gratuities not included

