

Noble

Dinner Set Plate (included in the conference package)

EXECUTIVE CHEF - CHRIS SMYTHE

SOUS CHEFS - ADAM RAPSEY & CHRIS PILIPCZUK

'Using the finest local and regional ingredients'

(Please select one appetizer & one entrée for the entire group to enjoy. All guests will enjoy the same meal. Dietary restrictions will be accommodated on an individual basis.)

FIRST COURSE – CHOICE OF

Cultivated Mushroom Bisque
Savory Tarragon Crème Fraîche

~ or ~

Spinach & Endive Salad
Poached Pears, Crumbled Stilton Cheese & Niagara Wine Vinaigrette

MAIN COURSE – CHOICE OF

Grilled Ontario Beef Striploin Steak
Roast Sweet Potato, Field Mushroom & Veal Jus

~ or ~

Roast Free Range Chicken
Black Olive & Tomato Compote, Basil Scented Israeli Couscous

~ or ~

Porcini Mushroom Risotto
Butternut Squash, Braised Leeks & Salted Butter

DESSERT

Pastry Chef's Selection of the Day

Coffee & Tea Service

Non conference package guest \$50.00 plus 15% gratuity and hst

May 1, 2017 – April 30, 2018

Served in Noble Dining Room or Private Dining