

Noble

Lunch Select # 2

Maximum 25 guests .

Guests are requested to make their appetizer and entrée selection at the AM coffee break.

FIRST COURSE

Wild Mushroom Bisque

Truffle Scented Cream

Romaine Lettuce Greens

Buttermilk Vinaigrette, Rustic Croutons, Parmesan Cheese

Sundried Tomato & Goat Cheese Flat Bread

Basil Pesto, Wilted Arugula Leaves

SECOND COURSE

Potato Gnocchi

Balderson Cheddar Cheese Cream, Roast Carrots, Fresh Thyme and Shaved Reggiano Parmesan

Cajun Turkey Burger

Jalapeño Mango Relish, Lime Aioli, Simple Salad or Fresh Cut Fries

Grilled Beef Striploin Steak

Buttermilk Mashed Potato with Sage Roasted Root Vegetables, Trio Peppercorn Jus

Coffee / Tea Service

Additional beverage orders are billed at menu pricing.

Menu selections are subject to change seasonally.

Served in Noble Dining Room only.

Non conference package guests - \$34.00 per person plus gratuity and tax