

Noble

Select à la carte dinner – 04/27/2017 – subject to change seasonally

EXECUTIVE CHEF ~ CHRIS SMYTHE

SOUS CHEF ~ ADAM RAPSEY & CHRIS PILIPCZUK

PASTRY CHEF ~ KIM FELETAR

Groups over 20 persons please select one appetizer for all guests to enjoy.

FIRST COURSE ~ STARTERS

Belgian Endive, Kale and Lettuce Heart Salad

Pickled Rhubarb Vinaigrette, Toscano Cheese, Green Peppercorns, Chia Seed Crisps

Roast Hen Broth

Wilted Spinach, Guanciale, Black Garlic, Spring Onion Omelet

Black Truffle Wheat Flour Noodles

Arugula Pistou, Preserved Lemons, Roast Cherry Tomatoes, Toasted Pumpkin Seeds, Pecorino Romano

SECOND COURSE ~ ENTRÉES

Pan Roast Flat Iron Steak

Moroccan Spiced Cauliflower & Sweet Potato Hash, Cabernet Braised Portabello Mushrooms

Summer Vegetable Lasagnetta

House Made Goat's Milk Cheese, Parsley & Pistachio Pesto, Braised Tomato Compote

Mustard, Coriander & Cumin Barbequed Swordfish Loin

Buttery Swiss Chard, Watermelon Relish, 10yr Balsamic

DESSERT

Chef's Choice Dessert

Coffee & Tea Service

Conference Package Guests - \$10.00 surcharge. Non conference package guests -\$60.00 per person.

All prices subject to 15% gratuity and tax

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