

# Noble

## Select à la carte dinner – 04/27/2017

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

Anise Scented Confit Duck Leg  
Blonde Frisée & Blood Orange Salad, Salsify Chips

Chef's Daily Soup Creation

Pan Roast Yellow Potato Pancake  
Crème Fraiche, Caramelized Onion Marmalade, Fried Brussel Sprout Leaves

### SECOND COURSE ~ ENTRÉES

Ancho Rubbed Ontario Pork Tenderloin  
Fire Roast Tomatoes, Olives, Capers, Lime, Cilantro with Egg Dipped Corn Bread

Roast Free Range Chicken Supreme  
Crispy Rosemary, Mirepoix, Creamed Potato Puree, Ironwood Cider Jus

Brown Rice, Black Bean & Sweet Corn Cakes,  
Avocado, Chilies, Sunflower Sprouts, Yuzu Almond Milk Crema

### 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

Menu subject to change seasonally.