



Noble

Valentine's Day Menu

EXECUTIVE CHEF ~ CHRIS SMYTHE

PASTRY CHEF • KIM FELETAR

'Using the finest local and regional ingredients'

"A culinary adventure to tempt your palate..."

Tender Spinach Leaves

Roasted Butternut Squash, Blue Benedictine Cheese, Toasted Walnuts,
Warm Brown Butter Vinaigrette



Dungeness Crab Chowder

Crispy Shallots & Chipotle Corn Bread Croutons



Roast RibEye of Ontario Beef

St Mary's Goat Cheese Whipped Golden Potatoes,
Cabernet Braised Cellar Vegetables



Dark Chocolate Truffle Tart

Icewine Marinated Raspberries & Salted Toffee

\$74 per person



Price is subject to HST – Gratuity is not included
Available in Escabèche Restaurant February 14th to 17th, 2018
Traditional à la Carte also available.



Valentine Tasting Dinner Menu

EXECUTIVE CHEF • MARC LYONS

'Using the finest local and regional ingredients'

FIRST COURSE

Celery Root Soup

Foie Gras Croquette, Vanilla Oil

SECOND COURSE

Heirloom Beets Salad

Whipped Goats Cheese, Poached Gala Apple,
Buckwheat Honey Dressing

THIRD COURSE

"Marc's" Foraged Mushroom Ravioli

Porcini Infused Cream

SORBET COURSE

Passion Fruit Champagne Sorbet

MAIN COURSE

Whole Roasted Striploin

Butter Poached Prawn, Buttermilk Whipped Potatoes,
Café au Lait Sauce

CHEESE COURSE

Selection of Ontario Cheese

Autumn Preserves, Melba Toast

DESSERT

Tasting of Valhrona Chocolate

\$89.00 per person plus taxes & gratuity, A la Carte Menu also Available

Price is subject to taxes and gratuities. Available in Tiara Restaurant
From February 10th to February 14th 2018



VALENTINES DAY DINNER

EXECUTIVE CHEF MARK LONGSTER

'Your Choice of First, Second, Main Course and Dessert'

FIRST COURSE

Lobster Chowder

Preserved Lemon and Tarragon Cream

SECOND COURSE

Baked East Coast Oysters

Baked with Cambozola Cheese and Peppered Crust,
Tangled "Danniel's" Greens and Citrus Emulsion

THIRD COURSE

Lemon Granita

FOURTH COURSE

Roasted Muscovy Duck Duo

Roasted Duck Breast, Confit Leg, Rosti Potato,
Sour Cherry and Golden Frissee Salad, Peach Compote

DESSERT

PASTRY CHEF MATT PROCHOWNIK

Triple Chocolate

Dark Chocolate Brownie Crumble,
Milk Chocolate Cheesecake, White Chocolate Ganache

Coffee and Tea

\$75.00 per person

Price is subject to taxes and gratuity. Available in the Cannery and Carriages from Wednesday February 14th to Sunday February 18th 2018.