



# Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



## *"Springalicious" Feature Dinner Menu*

### **Choice of Appetizer:**

 [Spinach & Celery Hearts Salad](#)

Devil's Rock Blue Cheese, Dried Bosc Pears, Pretzel Crisps, Local B-Y's Honey & Hard Cider Vinaigrette

[Cauliflower & Comfort Cream Cheese Soup](#)

Smoked Pearl Onions & Puff Barley

[Pan Seared Foie Gras](#)

Ginger Gold Apple Jelly, Butter Croissant Toasts, Pickled Black Currants

### **Choice of Entrée:**

[Grilled Striploin Beef Steak](#)

St. Mary's Goat Cheese, Roasted Heirloom Carrots, Snap Pea Shoots, Local Silversmith Black Lager Chili Sauce Compote



[Whole Wheat Noodles](#)

Roast Pumpkin, White Beans, Confit Tomato, Winter Greens, Leek Stock, Rouille

[Roasted Sumac Rubbed Rock Hen](#)

Tomato & Pork Belly Braised Romano Beans, Fire Roasted Maitake Mushrooms, Local & Organic Micro Arugula

[Corn Flour Fried Lake Erie Walleye](#)

Trend's Organic Kale & Sweet Pepper Slaw, Dungeness Crab Tartar Sauce

### **Dessert:**

[Chef's Selection of Daily Dessert](#)

**Tax & Gratuity are not included. Beverages are not included.**

Available at Noble Restaurant – April 1<sup>st</sup> to April 9<sup>th</sup> 2018

Reservations are recommended. Traditional à la carte menu is also available.



## 'Springlicious' Feature Dinner Menu

EXECUTIVE CHEF • MARC LYONS

*'Using the finest local and regional ingredients'*

### APPETIZER

#### **Celeriac and Parmesan Bisque**

Saffron Compressed Celery, Toasted Almonds Foie Gras Croquette, Vanilla

#### **Winter Greens**

Heritage Beets, Soft Goats Cheese, Honey Whey Dressing

#### **Steamed PEI Mussels**

Grilled Baguette, Sauce Bouillabaisse

#### **Pan Seared Foie Gras (\$9 Supplement)**

Poached Crab Apples, Warm Brioche, Red Wine Reduction, Piedmont Hazelnut

#### **Frutti di Mare (\$9 Supplement)**

Shell Fish Ragout, Herbed Fregola, PEI Mussels, Sauce Bouillabaisse

### MAIN COURSE

#### **Grilled Strip Steak**

Goat Cheese Whipped Potatoes, Peppercorn Sauce

#### **6oz Filet Mignon (\$6 Supplement)**

Squash Dauphinoise, Pancetta and Mushroom Sauté, Gorgonzola Butter

#### **10oz Rib Eye (\$18 Supplement)**

Signature Country Dry Rub, Duck Fat Fingerling Potatoes, Local Seasonal Jardinière, Whiskey Butter

#### **Roasted Breast of Chicken**

Olive Oil Whipped Potatoes, Truffle Marsala Sauce

#### **Pan Seared Atlantic Salmon**

Roasted Fingerling Potatoes, Citrus Beurre Blanc

#### **Seafood Fettuccini (\$10 Supplement)**

Roasted Shrimp, Shelled Baby Clams and Mussels tossed in a White Wine Cream Sauce

#### **Seafood add ons**

Half butter Poached Lobster Tail (\$9 Supplement)

Grilled Tiger Prawn with Drawn Butter (\$6 Supplement)

Corn Flour Crusted Calamari (\$9 Supplement)

### DESSERT

Seasonally Pastry Chef Selection

Price is subject to taxes and gratuities. Available in Tiara Restaurant for guests on the Springlicious Package, Traditional A La Carte also available and a surcharge would apply.



# Springlicious DINNER

EXECUTIVE CHEF • MARK LONGSTER

*'Using the finest local and regional ingredients'*

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

## FIRST COURSE

### Soup du Jour

Created Daily Using Only the Freshest Ingredients

### Niagara Best Grown Baby Lettuces

Preserved Apricot Vinaigrette, Green Pepitas  
and Crumbled Goat Cheese

### Romaine Salad

Parmesan Shards, Peppered Buttermilk Dressing,  
Double Smoked Bacon, Focaccia Croutons

## MAIN COURSE

### Pork Tenderloin Medallions

Oregano Marinated and Roasted with Asparagus Duo,  
Candied Onion Potatoes and Tzatziki

### Roasted Chicken Supreme

8 oz Breast Stuffed with Spinach and Feta Cheese,  
Roasted Heirloom Carrots and Rosemary Veloute

### Marrakech Salmon (Signature Dish)

Baked Atlantic Salmon with Sweet Moroccan Marrakech Spice,  
Pesto Mash and Beet Gaufrette

## DESSERT

Chef's Selection of A La Carte Dessert

Prices are subject to taxes and gratuity. Served in Cannery Restaurant  
from Sunday, April 1<sup>st</sup> through Monday, April 9<sup>th</sup>, 2018 with advance reservations, subject  
to availability. Premium applies to the Traditional a La Carte Menu also available.