



# *The Prince of Wales Hotel & Spa*



## **Noble: Christmas Day Table D'hôte Menu 2017**

EXECUTIVE CHEF • CHRIS SMYTHE

SOUS CHEFS • ADAM RAPSEY, CHRIS PILIPCZUK

PASTRY CHEF • KIM FELETAR

'Using the finest local & regional ingredients'

### **1<sup>st</sup> Course: – Choice of Appetizer:**

Spiced Acorn Squash Bisque

Walnut Butter & Sippet

~ or ~

Crisp Romaine Hearts

Poached Pear, Celtic Blue Cheese, Savoury Vinaigrette

~ or ~

Goose Rilette

Blackberry Jam & Brioche French Toast

~ or ~

House Smoked Salmon

Pickled Radish, Sprouts & Sauce Gribiche

### **2<sup>nd</sup> Course:**

Raspberry Lemonde Sorbet

Price is subject to tax. Gratuity is not included.

Available at Noble Restaurant on Christmas Day – Monday December 25, 2017

From 5pm to 9:30pm

### **3<sup>rd</sup> Course – Choice of Main:**

#### **Roast Ontario Turkey**

Savory Brioche Dressing, Seasonal Vegetables & Creamed Yukon Gold Potatoes

~ or ~

#### **Braised Lamb Shoulder**

Potato Gnocchi, Butternut Squash, Pine Nuts, Toscano Cheese

~ or ~

#### **Grilled Beef Tenderloin**

Bubbles & Squeak Mash, Roasted Broccoli, Chervil Cream

~ or ~

#### **Pan Seared Trout**

Organic Quinoa, Fennel, Cabbage Sprouts, Orange Butter

~ or ~

#### **Grapeseed Oil Confit Heirloom Beans**

Grilled Artichokes, Marinated Kale, Dried Tomatoes, Spiced Hominy

### **4<sup>th</sup> Course – Choice of Dessert:**

#### **Baileys & Brut Chocolate Crème Brûlée**

with Candy Cane Biscotti

~ or ~

#### **Apple Tarte Tatin**

Icewine Glazed & Candied Ginger Crème Fraîche

~ or ~

#### **Salted Toffee Cheesecake**

Coconut-Pecan Frosting & Bitter Chocolate Jus

~ or ~

#### **Passion Fruit Mousse with Toasted Marshmallow**

Pistachio Brandy Snap & Chantilly Yoghurt

**\$75++ per Person**

Price is subject to tax. Gratuity is not included.

Available at Noble Restaurant on Christmas Day – Monday December 25, 2017

From 5pm to 9:30pm