



The Prince of Wales Hotel & Spa

Noble Dining Room: New Year's Eve Menu 2017

EXECUTIVE CHEF • CHRIS SMYTHE

SOUS CHEFS • ADAM RAPSEY, CHRIS PILIPCZUK

PASTRY CHEF • KIM FELETAR

'Using the finest local & regional ingredients'

Choice of Appetizer:

Nova Scotia Lobster Chowder

Cured Pork Belly, Grilled Corn, Sweet Potato & Chive Oil

~ Or ~

Local Organic Kale & White Corn Polenta

Birch Syrup & Manchego Cheese

~ Or ~

Tender Spinach Leaves

Blonde Endive, Maple Braised Apples, Marcona Almonds, Geai Bleu Cheese,
Niagara White Vinaigrette

~ Or ~

Shucked East Coast Oysters

Mignonette, Horseradish & Olives

Sorbet:

Minted Lime

Choice of Entrée:

Silversmith Black Lager Braised, Ontario Lamb Shank

Barley, Bacon & Leek Ragout

~ Or ~

Magret Duck Confit

Seared Foie Gras, Juniper Scented Exotic Mushrooms, Fennel & Blood Orange Salad

~ Or ~

Roasted Ontario Beef Tenderloin

Blue Crab & Marscarpone Mash, Heirloom Carrot Chutney, Tamarind Infused Pan Jus

~ Or ~

Toasted Ground Brown Rice & Green Chili Crusted Albacore Tuna

Pickled Eggplant, Stewed Swiss Chard, Roasted Baby Tomatoes

~ Or ~

Curried Israeli Couscous Risotto

Pumpkin, Niçoise Olives, Baby Cabbage Leaves, Roast Chestnuts, Dates

Price is subject to tax. Gratuity is not included.

Available at Noble Restaurant on New Year's Eve – Sunday December 31, 2017 from
5pm to 10pm



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Choice of Dessert:

Spiced Eggnog Crème Brûlée

Grand Marnier Cherries, and Butter Shortbread Cookie

~ Or ~

Apple-Cranberry Tarte Tatin

With Icewine Glaze & Candied Ginger Crème Fraîche

~ Or ~

Salted Toffee Cheesecake

Coconut-Pecan Frosting & Bitter Chocolate Jus

~ Or ~

Citrus Cranberry Steamed Pudding

White Chocolate Sabayon & Sponge Toffee Crumble

\$90++ per Person



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