

Noble

DINNER MENU

EXECUTIVE CHEF - CHRIS SMYTHE

CHEF DE PARTIE - NATHAN LEVYTAM

'Using the finest local and regional ingredients'

FIRST COURSE ~ STARTERS


 Spinach & Celery Hearts Salad.....	17
Devil's Rock Blue Cheese, Dried Bosc Pears, Pretzel Crisps, Local B-Y's Honey & Hard Cider Vinaigrette	
Pan Seared Foie Gras.....	22
Ginger Blossom Apple Jelly, Butter Croissant Toasts, Pickled Black Currants	
Cauliflower & Comfort Cream Cheese Soup.....	15
Smoked Pearl Onions & Puff Barley	
DBL Farms Squash Carpaccio	18
Spicy Peanuts, Savory Yoghurt Cheese, Bacon Butter	
Chilled Poached Nova Scotia Lobster.....	25
Niagara Peach Preserve, Parsnip Frites, Mustard & Fennel Seed Aioli	
 Roasted Local Sugar Beets	17
Shaved Cucumber, Caramelized Oyster Mushrooms, Mizuna Lettuce, Champagne Vinaigrette	

Additional Side Dishes:

Roasted Seasonal Vegetables	9
Sautéed Woodland Mushrooms	15
Duck Fat Potatoes.....	12
Butter Poached Tiger Prawn.....	12
Lobster Tail.....	25

For the enjoyment of all guests, please refrain from using cellular phones in the restaurant.

SECOND COURSE ~ ENTRÉES

Braised Canadian Lamb Shank	39
Spaghetti Squash & Housemade Ricotta Agnolotti, Gretzky's Red Cask Whiskey & Roasted Chestnut Gremolata	
Sous Vide Ontario Pork Loin	36
Pumpkin Seed Sausage, Red Cabbage Sauerkraut, Sweet Potato Galette, Maple Gastrique	
Grilled 10oz Striploin Beef Steak.....	41
St. Mary's Goat Cheese, Roasted Heirloom Carrots, Snap Pea Shoots, Local Silversmith Black Lager Chili Sauce Compote	
Signature Vintage Hotels Rib Steak (20 oz).....	69
20 oz Canadian Prime Rib Steak, Signature Country Dry Rub, Duck Fat Roasted Potatoes, Local Seasonal Jardinière Whiskey Butter (*Dinner Packages Subject to a \$25 Surcharge + Shared Plate also Subject to a \$10 Surcharge)	
Roasted Sumac Rubbed Rock Hen.....	37
Tomato & Pork Belly Braised Romano Beans, Fire Roasted Maitake Mushrooms, Local & Organic Micro Arugula	
Corn Flour Fried Lake Erie Walleye.....	39
Trend's Organic Kale & Sweet Pepper Slaw, Dungeness Crab Tartare	
 Whole Wheat Noodles	29
Roast Pumpkin, White Beans, Confit Tomato, Winter Greens, Leek Stock, Rouille 	



TASTING MENU

"Great Food & Wine Lead to Noble Adventures"

AMUSE-BOUCHE

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SPINACH & CELERY HEARTS SALAD

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

Inniskillin Chardonnay ~ 2016 or Oast House Barnraiser Country Ale

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PAN SEARED FOIE GRAS

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

Cave Spring Riesling « Indian Summer » ~ 2015

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SORBET

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BRAISED CANADIAN LAMB SHANK

Spaghetti Squash & Housemade Ricotta Agnolotti, Gretzky's Whiskey & Roasted Chestnut Gremolata

Henry of Pelham Cabernet / Merlot ~ 2016

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LEMONDROP CHEESECAKE

Sweet Lemon Ricotta Cheesecake, Lavender Angelfood Cake, Tart Lemon Curd & Toasted Italian Meringue with Pomegranate Jus

Southbrook Whimsy! « The Anniversary »

**85 Per Person for Food Tasting Menu
36 Per Person for Wine Accompaniment**