



# 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 14<sup>th</sup> to 17<sup>th</sup>, 2018  
Traditional à la Carte also available.