

Noble

LUNCH SELECT MENU #1

Maximum 25 guests

Guests are requested to make their appetizer and entrée selection at the AM coffee break.

FIRST COURSE

Roasted Harvest Squash Bisque

Tender Spinach & Arugula Salad

Toasted Almond Slivers, Goat Cheese, Honey Lavender Vinaigrette

Artisan Lettuce Hearts Salad

Hot House Tomatoes & Cucumbers, Radishes, Roast Vidalia Onion Vinaigrette

SECOND COURSE

Coq Au Vin

Red Wine Braised Chicken, Pearl Onions, Bacon, Potato Puree

Ricotta Ravioli

Wild Mushroom Cream, Wilted Spinach and Shaved Pecorino Cheese

Grilled Atlantic Salmon

Coriander Scented Wild Rice, Spring Vegetables and Grain Mustard Cream

Coffee / Tea Service

Additional beverage orders are billed at menu pricing.

Menu selections are subject to change seasonally.

Served in Noble Dining Room only.

Non conference package guests - \$34.00 per person plus gratuity and tax