

# Noble

## LUNCH SELECT MENU #3

Maximum 25 guests.

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

### FIRST COURSE

Roast Field Tomato Bisque

Aged Pecorino Cheese & Sweet Basil Pistou

Micro Lettuce Greens

Roast Cauliflower, Pumpkin Seeds, Maple Vidal Vinaigrette

PEI Mussels

Roast Cherry Tomatoes, Leeks, Chardonnay, Cream

### SECOND COURSE

Orrechiette Pasta

Double Smoked Bacon, Field Tomato Ragout, Gorgonzola Cheese

Beer Battered Haddock

Fresh Cut Fries, Lemon, House Made Tartar

Prime Rib Beef Burger

Fresh Cut Fries and Aged Canadian Cheddar

### Coffee or 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