

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

Chef's Garden Mix Greens

Cucumbers, Radishes, Vine Ripe Tomatoes and French Vinaigrette

PEI Mussels

Tarragon, Leeks with Chardonnay Cream

SECOND COURSE

Baked Ricotta Cannelloni Pasta

Field Tomato Ragout, Wilted Spinach and Aged Parmesan Cheese

Beer Battered Haddock

Fresh Cut Fries, Lemon and 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 - \$35.00 per person plus gratuity and tax