



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

Choice of Appetizer:

 Spinach & Celery Hearts Salad

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

~ or ~

Cauliflower & Comfort Cream Cheese Soup

Smoked Pearl Onions & Puff Barley

~ or ~

Pan Seared Foie Gras

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

Choice of Entrée:

Grilled Striploin Beef Steak

St. Mary's Goat Cheese, Roasted Heirloom Carrots, Snap Pea Shoots, Local Silversmith Black Lager Chili Sauce Compote

~ or ~

 Whole Wheat Noodles

Roast Pumpkin, White Beans, Confit Tomato, Winter Greens, Leek Stock, Rouille

~ or ~

Roasted Sumac Rubbed Rock Hen

Tomato & Pork Belly Braised Romano Beans, Fire Roasted Maitake Mushrooms, Local & Organic Micro Arugula

~ or ~

Corn Flour Fried Lake Erie Walleye

Trend's Organic Kale & Sweet Pepper Slaw, Dungeness Crab Tartar Sauce

Dessert:

Chef's Selection of Daily Dessert



Winter Feature Dinner Menu

EXECUTIVE CHEF • MARC LYONS
'Using the finest local and regional ingredients'

APPETIZER

Celeriac and Parmesan Bisque

Saffron Compressed Celery, Toasted Almonds Foie Gras Croquette, Vanilla

Winter Greens

Heritage Beets, Soft Goats Cheese, Honey Whey Dressing

Steamed PEI Mussels

Grilled Baguette, Sauce Bouillabaisse

Pan Seared Foie Gras (\$9 Supplement)

Poached Crab Apples, Warm Brioche, Red Wine Reduction, Piedmont Hazelnut

Frutti di Mare (\$9 Supplement)

Shell Fish Ragout, Herbed Fregola, PEI Mussels, Sauce Bouillabaisse

MAIN COURSE

Grilled Strip Steak

Goat Cheese Whipped Potatoes, Peppercorn Sauce

6oz Filet Mignon (\$6 Supplement)

Squash Dauphinoise, Pancetta and Mushroom Sauté, Gorgonzola Butter

10oz Rib Eye (\$18 Supplement)

Signature Country Dry Rub, Duck Fat Fingerling Potatoes, Local Seasonal Jardinière, Whiskey Butter

Roasted Breast of Chicken

Olive Oil Whipped Potatoes, Truffle Marsala Sauce

Pan Seared Atlantic Salmon

Roasted Fingerling Potatoes, Citrus Beurre Blanc

Seafood Fettuccini (\$10 Supplement)

Roasted Shrimp, Shelled Baby Clams and Mussels tossed in a White Wine Cream Sauce

Seafood add ons

Half butter Poached Lobster Tail (\$9 Supplement)

Grilled Tiger Prawn with Drawn Butter (\$6 Supplement)

Corn Flour Crusted Calamari (\$9 Supplement)

DESSERT

Seasonally Pastry Chef Selection

Price is subject to taxes and gratuities. Available in Tiara Restaurant for guests on the Winter Feature Package, Traditional A La Carte also available and a surcharge would apply.



WINTER FEATURE DINNER

EXECUTIVE CHEF • MARK LONGSTER

'Using the finest local and regional ingredients'

'Your Choice of First, Main Course and Dessert'

FIRST COURSE

Soup du Jour

Created Daily Using Only the Freshest Ingredients

Niagara Best Grown Baby Lettuces

Preserved Apricot Vinaigrette, Green Pepitas
and Crumbled Goat Cheese

Romaine Salad

Parmesan Shards, Peppered Buttermilk Dressing,
Crisp Pancetta, Focaccia Croutons

MAIN COURSE

Pork Tenderloin Medallions

Oregano Marinated and Roasted with Asparagus Duo,
Candied Onion Potatoes and Tzatziki

Roasted Chicken Supreme

8 oz Breast Stuffed with Spinach and Feta Cheese,
Roasted Heirloom Carrots and Rosemary Veloute

Marrakech Salmon (Signature Dish)

Baked Atlantic Salmon with Sweet Moroccan Marrakech Spice,
Pesto Mash and Beet Gaufrette

DESSERT

Chef's Selection of A La Carte Dessert

Prices are subject to taxes and gratuity. Served in Cannery Restaurant
for guests on our Winter Feature Package. Traditional a La Carte Menu also available.