



*Noble*

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



## *Signature Kitchens "Fabulicious" Lunch Menu*

**\*Please Choose 2 Courses for \$25 "or" Add a 3<sup>rd</sup> Course for a \$7 Supplement**

### **Choice of Appetizer:**

 [Winter Salad](#)

Kale, Spinach, Radicchio, Golden Raisins, Pecans, Roasted Heirloom Carrots, Buttermilk Vinaigrette

[Noble Caesar Salad](#)

Romaine Lettuce, Crispy Bacon, Parmesan Cheese, Garlic Croutons, Caesar Dressing

[Soup du Jour](#)

Seasonal soup creations by our culinary team

### **Choice of Entrée:**

[Steak Beef Burger](#)

8oz of Beef, Vine Ripened Tomato, Lettuce, Onion & Pickle, Steak Burger Sauce  
**(Add Bacon, Mushrooms or 3 Year Old Cheddar for \$3 each)**

[Poached Atlantic Salmon](#)

Warm Potato Salad, Capers, Watercress, Cucumber, Dill Mayonnaise

 [Harvest Bowl](#)

Marinated Ancient Grains, Kale, Beets, Carrots, Chickpeas, Avocado, Sprouts, Sunflower Seeds, Bocconcini, Sweet Chili Vinaigrette  
**(Add Grilled Chicken Breast for \$7 or Poached Salmon for \$9)**

### **Dessert:**

[Chef's Selection of Daily Dessert](#)

**\$25++ for 2-Course Lunch / \$32++ for 3-Course Lunch**

**Gratuity is not included. Beverages are not included.**  
Available at Noble Restaurant – February 21<sup>st</sup> to February 28<sup>th</sup> of 2019  
Reservations are recommended



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## *Signature Kitchens "Fabulicious" Dinner Menu*

### **Choice of Appetizer:**

[Canadian East Coast Oysters](#)

Half Dozen Fresh Shucked East Coast Oysters, Horseradish, Mignonette

 [Goat Cheese Filled Pansotti Pasta](#)

Olives, Roasted Cherry Tomatoes, Pistou

[Smoked Duck Breast](#)

Green Apple, Benedictine Blue Cheese, Matcha Oil, Sprouts, Chai Seeds

### **Choice of Entrée:**

[Stout Braised Veal Cheek](#)

Seared Scallop, Barley Risotto, Golden Beets & Rocket Gremolata

 [Sweet Potato Galette](#)

Roasted Broccoli, Pickled Wheat Berries, Toasted Almonds, Birch Syrup, Mustard Greens

[Smoked Chicken & Tagliatelle Pasta](#)

Butternut Squash, Braised Leeks, Artichokes, Spinach, Cream, Pecorino Cheese

[Roast Ontario Pork Loin Chop](#)

Local Honey, Garlic, Creamed Cauliflower, Bacon, Cabbage Sprouts

### **Dessert:**

[Chef's Selection of Daily Dessert](#)

**\$42++ per person**

**Tax & Gratuity are not included. Beverages are not included.**

Available at Noble Restaurant – February 21<sup>st</sup> to February 28<sup>th</sup> 2019

Reservations are recommended. Traditional à la carte menu is also available.



## FABULICIOUS LUNCH MENU

\$25 Per Person

Available February 21 to 28

EXECUTIVE CHEF: MARC LYONS

PASTRY CHEF DE PARTIE: ZOE ELLIS

*'Using the finest local and regional ingredients'*

### First

*Choice of*

#### Creamed Mushroom Soup

*Summer Truffle Essence*

#### Hand Cut Greens Salad

*Pickled Beets, Crumbled Ontario Goat Cheese, Burnt Honey Dressing*

#### Steamed PEI Mussels

*Baked Garlic Crustino, Sauce Bouillabaisse*

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### Main

*Choice of*

#### Slow Braised Lamb Shank

*Truffle White Bean Purée, Rosemary Pan Jus*

#### Escalope of Atlantic Salmon

*Forked Mini Potatoes, Lemon Caper Butter*

#### Semolina Linguine

*Charred Beef Tips, Caramelized Mushrooms  
Café au Lait Sauce*

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### Indulges

#### Half Butter Poached Lobster Tail

*(\$10 Supplement)*

#### Garlic Butter Shrimp

*(\$10 Supplement)*

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### To Finish

#### Seasonal Creation

*Selected by our Pastry Chef*



## FABULICIOUS DINNER MENU

Available February 21 to 28

\$42 Per Person

EXECUTIVE CHEF: MARC LYONS

PASTRY CHEF DE PARTIE: ZOE ELLIS

*'Using the finest local and regional ingredients'*

### First

*Choice of*

#### Creamed Mushroom Soup

*Preserved Winter Truffle, Madeira Gastrique*

#### Hand Cut Greens Salad

*Pickled Beets, Crumbled Ontario Goat Cheese, Burnt Honey Dressing*

#### Steamed PEI Mussels

*Baked Garlic Crustino, Sauce Bouillabaisse*

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### Main

*Choice of*

#### Grilled 7oz Strip Steak

*Goat Cheese Whipped Potatoes, Café au Lait Sauce*

#### Roasted Chicken Supreme

*Toasted Organic Farro Grain Risotto, Madeira Jus Gras*

#### Pan Seared Atlantic Salmon

*Herb Roasted Finger Potatoes, Citrus Reduction*

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### Indulges

#### Half Butter Poached Lobster Tail

*(\$10 Supplement)*

#### Garlic Butter Shrimp

*(\$10 Supplement)*

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### To Finish

#### Seasonal Creation

*Selected by our Pastry Chef*



# FABULICIOUS LUNCH

EXECUTIVE CHEF • MARK LONGSTER

*'Using the finest local and regional ingredients'*

*'Your Choice of First and Main Course'*

## FIRST COURSE

### Daily Soup Creation

Made Fresh Daily

### Romaine Salad

Romaine Lettuce, Parmesan Shards, Peppered Buttermilk Dressing, Crispy Bacon, Focaccia Croutons

### Simple Greens

A Blend of Locally Grown Baby Greens  
Tossed in Preserved Apricot and Grainy Dijon Vinaigrette,  
Dried Cranberries, Green Pepitas and Crumbled Goat Cheese

## MAIN COURSE

### Classic Club Wrap

Grilled Breast of Chicken, Cheddar Cheese, Bacon,  
Lettuce and Tomato with Smoked Jalapeño Aioli

### Pillar Burger

Half a Pound of Seasoned Ground Beef with Tomato, Onions,  
Pickles and Lettuce with or without Cheese

## DESSERT

Chef's Selection of A La Carte Dessert

\$25.00 per person

Prices are subject to taxes and gratuity. Served in Cannery Restaurant from Thursday, February 21<sup>st</sup> to Thursday, February 28<sup>th</sup>, 2019 with advance reservations, subject to availability. Traditional a La Carte Menu also available and Vegetarian Meals available upon request.



# FABULICIOUS 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

### Slow Roasted Prime Rib (A Cannery Tradition Since 1970)

Baked Russet Potato, Garlic and Chive Yorkshire Pudding,  
Niagara's Best Locally Farmed Vegetables and Pan Drippings

### 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

\$42.00 per person

Prices are subject to taxes and gratuity. Served in Cannery Restaurant from Thursday, February 21<sup>st</sup> through Thursday, February 28<sup>th</sup>, 2019 with advance reservations, subject to availability. Traditional a La Carte Menu also available.