



Noble

Valentine's Day Menu

EXECUTIVE CHEF ~ CHRIS SMYTHE

PASTRY CHEF • KIM FELETAR

'Using the finest local and regional ingredients'

Live...Love...Eat!

East Coast Oysters

½ Dozen Fresh Shucked Oysters with Horseradish & Mignonette



Winter Salad Greens

Roasted Red Beetroot, St. Mary's Goat Cheese, Hazelnut Praline,
Black Tea Vinaigrette



Pan Roast Canadian Venison Shortloin Chop

Sour Cherry Gastrique, Creamed Corn Soubise, Matsutake Mushrooms,
Crispy Shallots



Dark Chocolate Crème Brûlée

With Raspberry & Peanut Butter

\$75++ per person
(\$10 Surcharge for Package Guests)



Price is subject to HST – Gratuity is not included
Available in Escabèche Restaurant February 14th to 17th, 2019
Traditional à la Carte also available.



Valentine Dinner Menu

EXECUTIVE CHEF • MARC LYONS

'Using the finest local and regional ingredients'

AMUSE BOUCHE

Inspired by the Season

FIRST

Lobster Bisque

Charred Chili Oil, Crème Fraiche, Tarragon Pestou

Winter Greens

Candied Orange, Whipped Cresenza, Toasted Hazelnut, Honey Whey Dressing

SECOND

Foraged Mushroom Risotto

Preserved Summer Truffle, Porcini Crema

Ricotta Rissole

Creamed Spinach, Dried Tomato, Parmesan

SPOOM

Passion Fruit Champagne Sorbet

MAIN

Grilled NY Strip Steak

Buttermilk Whipped Potatoes, Mushroom Sautee, Café au Lait Sauce

Roasted Free Run Chicken

Cellared Squash Puree, Roasted Sun Choke, Sherry Dried Fig Jus

Pan Seared Barramundi

Duck Fat Fried Finger Potatoes, Sauce Bouillabaisse

SEAFOOD ADD ONS (\$12 Supplement Each)

Grilled Half PEI Lobster Tail

Herb Garlic Butter Shrimp

Corn Flour Fried Calamari

DESSERT

Strawberry Rose Chiffon Cake

Macerated strawberries, rosewater ice cream, candied rose petals

Dark Chocolate espresso cake

Tahitian vanilla caramel sauce, espresso ice cream, chocolate dipped salted caramel

Chocolate Lover's Plate (1 per couple)

Shared plate of milk and white chocolate mousse cakes, with white chocolate raspberry ice cream, and raspberry pate de fruit

Artisan Ontario Cheese, Crisps and Preserves (\$5 supplement)

\$69.00 per person plus taxes & gratuity

Available in Tiara Restaurant February 14th to February 16th 2019



VALENTINES DAY DINNER

EXECUTIVE CHEF MARK LONGSTER

'Your Choice of First, Second, Main Course and Dessert'

FIRST COURSE

Lobster Chowder

with Preserved Lemon and Tarragon Cream

SECOND COURSE

Fresh Shucked Raspberry Point Oysters

Served with Fresh Horseradish, Golden Frisee, Raspberry Mignonette

THIRD COURSE

Blood Orange Granita

FOURTH COURSE

Roasted Ontario Rack of Lamb

Maple Sweet Potato Purée, Minted Heirloom Tomato Salsa, Diablo Jus
Grainy Dijon and Lime Crust

DESSERT

PASTRY CHEF MATT PROCHOWNIK

Chocolate, Strawberry

Milk Chocolate Ganache, Strawberry Moscato Gelee, Grand Marnier Meringues,
Brownie Crisps, Macerated Strawberries

Coffee and Tea

\$78.00 per person

Price is subject to taxes and gratuity. A \$20.00 surcharge will be applied to upgrade from a dinner package. Available in the Cannery and Carriages from Thursday February 14th to Sunday February 17th 2019.