



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Winter Feature Dinner Menu

Choice of Appetizer:

 [Spinach & Sorrel Salad](#)

Pumpkin Curd, Maple Gastrique, Charred Lavash Bread

[Curried Lamb Lentil Soup](#)

Pulled Ontario Lamb Shank, Crisp Potato, Organic Mint

[Smoked Duck Breast](#)

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

Choice of Entrée:

[Roast Ontario Pork Loin Chop](#)

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

 [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

Dessert:

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

Gratuity is not included. Beverages are not included.

Available at Noble Restaurant on select getaways February and March 2019
Reservations are recommended



Winter Feature Dinner Menu

EXECUTIVE CHEF: MARC LYONS

'Using the finest local and regional ingredients'

Appetizers

Creamy Porcini Soup

Preserved Winter Truffle, Madeira Gastrique

Fattoush Salad

Salt Baked Beets, Wintered Radish, Sheep Milk "Feta", Za "Tara Dressing

Steamed PEI Mussels

Grilled Baguette, Sauce Bouillabaisse

Entrées

Grilled NY Strip Steak

Marrow Whipped Potatoes, Sautéed Forrest Mushrooms, Pan Jus

Pan Seared Atlantic Salmon

Herb Roasted Finger Potatoes, Crustacean Brodo

Crisp Skin Breast of Chicken

Farro Risotto, Baked Cellar Vegetables, Jus Gras

Seafood add-ons

Half Butter Poached Lobster Tail (\$10 Supplement)

Garlic Buttered Shrimp (\$14 Supplement)

Corn Flour Fried Calamari (\$9 Supplement)

Dessert

Almond Rum Cake

Toffee Cream Sauce, Almond Brittle, Vanilla Ice Cream

Flourless Chocolate Cake

Raspberry Coulis, Dark Chocolate Glaze Raspberry Sorbet



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

Price is subject to taxes and gratuities. Menu Price excludes all beverages. Served in Cannery Restaurant only.