



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

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Feature Dinner Menu

Choice of Appetizer:

 **Romaine Hearts Salad**

Toasted Pecans, Tart Apple, Avonlea Cheddar, Sage & Maple Mustard Vinaigrette

Prince Edward Island Mussels

Fennel, Leeks, Chorizo Sausage, Sorrel Leaf, Niagara Chardonnay, Cream

 **Roast Hot House Tomato Soup**

Truffle Croutons, Fried Rosemary

Choice of Entrée:

 **Field Tomato Baked Adzuki Beans**

Garlic & Chili Roasted Eggplant, Crispy Taro Root, Beech Mushrooms, Coriander & Chervil Salad

Pan Roast Prime Rib of Ontario Beef

Whipped Yellow Potato, Spring Vegetables, Green Onion Pudding, Cabernet Jus

Pan Seared Trout

Nagano Pork Belly Crisps, Red Wine Braised Eryngii Mushroom, Peppered Cabbage Sprouts, Sweet Potato Succotash

Crépinette Chicken

Foie Gras Butter, Roast Broccoli, Marcona Almonds, Charred Baby Tomatoes

Dessert:

Chef's Selection of Daily Dessert

Tax & Gratuity are not included. Beverages are not included.
Available at Noble Restaurant Sundays & Mondays of May thru October 2018
(Some blackout dates may apply)
Reservations are recommended. Traditional à la carte menu is also available.



Date Night Feature Dinner Menu

EXECUTIVE CHEF • MARC LYONS

'Using the finest local and regional ingredients'

APPETIZER

Roasted Pepper Bisque

Toasted Almonds and Fine Olive Oil

Summer Fattoush Salad

Hand Cut Greens, Heirloom Vegetables, Spiced Feta, Sumac Dressing

Steamed PEI Mussels

Grilled Baguette, Sauce Bouillabaisse

MAIN COURSE

Grilled Strip Steak

Goat Cheese Whipped Potatoes, Peppercorn Sauce

Roasted Breast of Chicken

Olive Oil Whipped Potatoes, Truffle Marsala Sauce

Pan Seared Atlantic Salmon

Roasted Fingerling Potatoes, Citrus Beurre Blanc

DESSERT

Seasonally Pastry Chef Selection

Price is subject to taxes and gratuities. Available in Tiara Restaurant, Sundays and Mondays for guests on the Date Night Package May through October 2018, Traditional A La Carte also available and a surcharge would apply.



Date Night Dinner Feature Menu

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

Prices are subject to taxes and gratuity. Served in Cannery Restaurant
Sunday and Monday Nights for those guests on the Date Night Package May through
October 2018. Traditional a La Carte Menu also available.