



# Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

## *Date Night Feature Menu*

### **Choice of Appetizer:**

🌱 Spinach & Sorrel Salad

Sesame Seeds, Pumpkin Curd, Maple Gastrique, Charred Lavash Bread

~ or ~

Fresh Shucked East Coast Oysters

½ Dozen Oysters, Horseradish & Mignonette

~ or ~

Curried Lentil Soup

Pulled Lamb Shank, Crisp Potato & Organic Mint

### **Choice of Entrée:**

Pan Roast Beef Filet

Caramelized Spaghetti Squash, Porcini Mushrooms, Sage, Goose Fat Potatoes & Cabernet Jus

~ or ~

Smoked Chicken Tagliatelle Pasta

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

~ or ~

Chili & Fennel Spiced Striped Bass

Baby Clams, Stir Fried Swiss Chard, Tomato Saffron Broth & Crispy Polenta

### **Dessert:**

Chef's Selection of Daily Dessert

*Reservations required; must be on stay-over Date Night package. Taxes & gratuity not included. Beverages not included. Sample menu only. Menu is subject to change seasonally.*



## Date Night Feature Menu

EXECUTIVE CHEF: MARC LYONS

*'Using the finest local and regional ingredients'*

### Appetizers

Creamy Porcini Soup

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

*Gremolata Roasted Fingerlings, Grilled Maitake Mushrooms, Pan Jus*

Roasted Atlantic Salmon

*Yam Gnocchi, Seed to Sausage Nduja, Crustacean Brodo*

Prosciutto Wrapped Breast of Chicken

*Truffle Arancini, Squash Puree, Jus Gras*

### Seafood add-ons

*Half Butter Poached Lobster Tail (\$14 Supplement)*

*Garlic Buttered Shrimp (\$16 Supplement)*

*Corn Flour Fried Calamari (\$14 Supplement)*

### Dessert

Seasonal Cheesecake

*Ask your server for details*

House Baked Bread Pudding

*Anglaise*

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## ***Date Night Feature Menu***

*Chef Mark Longster*

*'Using the finest local and regional ingredients'*

*'Your Choice of First and Main Course'*

### ***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***

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