Eat, Drink & Be Merry!

Noble: Christmas Day Table D’hôte Menu 2019
EXECUTIVE CHEF ~ CHRIS SMYTHE
JR. SOUS CHEF ~ STUART TWEEDIE
CHEF de PARTIE ~ HUNG VO
‘Using the finest local & regional ingredients’

1st Course: – Choice of Appetizer:
Oven Roasted Hot House Tomato Soup
Rosemary Focaccia Croutons, Grano Padano Cheese
Organic Lettuce Greens
Dried Cherries, Pumpkin Seeds, Grain Mustard Vinaigrette
Smoked Trout Rillettes
Brioche Toasts, Chervil Cress, Roasted Garlic Aioli
Shaved Bayon Ham
Mission Figs, Wild Flower Honey, Crostini

2nd Course:
Tangerine Sorbet

Price is subject to tax. Gratuity is not included.
Available at Noble Restaurant on Christmas Day – Wednesday December 25, 2019
From 5pm to 9pm
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Continued….

3rd Course – Choice of Main:

**Roast Ontario Turkey**
Savory Brioche Dressing, Seasonal Vegetables & Whipped Yukon Gold Potatoes

**Roast Lamb Sirloin**
Preserved Summer Vegetable Ragout, Chimichurri

**Grilled Beef Tenderloin**
Creamed Sweet Corn, Garlic Rapini, Bordelaise Sauce

**Chardonnay Poached Pacific Snapper**
Butter Wilted Kale, Sweet Pepper Relish, Puffed Long Grain Rice

**Corn Flour Pasta**
Olive Oil Braised Exotic Mushrooms, Roast Cipollini Onions, Sweet Basil, Pecorino Romano Cheese

4th Course – Choice of Dessert:

**Baileys & Brut Chocolate Crème Brûlée**
with Candy Cane Biscotti

**Caramelized Apple Tart**
Bourbon Glaze & Candied Ginger Whipped Cream

**Butter Pecan Cheesecake**
Bitter Chocolate Ganache & Salted Toffee Jus

**Tart Cranberry Mousse**
Pistachio Brandy Snap & Chantilly Yoghurt

$75++ per Person

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