



*Noble*

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

# 'Springlicious' 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 the "Springlicious" Getaway April 2019  
Reservations are recommended