



# Noble

## Valentine's Day Menu

EXECUTIVE CHEF ~ CHRIS SMYTHE

PASTRY CHEF • KIM FELETAR

'Using the finest local and regional ingredients'

*Live...Love...Eat!*

### East Coast Oysters

½ Dozen Fresh Shucked Oysters with Horseradish & Mignonette



### Winter Salad Greens

Roasted Red Beetroot, St. Mary's Goat Cheese, Hazelnut Praline,  
Black Tea Vinaigrette



### Pan Roast Canadian Venison Shortloin Chop

Sour Cherry Gastrique, Creamed Corn Soubise, Matsutake Mushrooms,  
Crispy Shallots



### Dark Chocolate Crème Brûlée

With Raspberry & Peanut Butter

\$75++ per person  
(\$10 Surcharge for Package Guests)



Price is subject to HST – Gratuity is not included  
Available in Noble Restaurant February 14<sup>th</sup> to 17<sup>th</sup>, 2019  
Traditional à la Carte also available.