

Noble



Eat, Drink & Be Merry!

Noble: Christmas Day Table D'hôte Menu 2018

EXECUTIVE CHEF - CHRIS SMYTHE

SOUS CHEF - TOSHAN AL-WEERA

'Using the finest local & regional ingredients'

1st Course: – Choice of Appetizer:

Sherry Braised Exotic Mushroom Bisque

Truffle Cream

Organic Lettuce Greens

Oven Roasted Baby Tomatoes, Pickled Radishes, Parmesan & Black Pepper Vinaigrette

Shrimp & Scallop Terrine

Candied Orange, Mâche Greens & Chive Aioli

Chicken Liver Parfait

Blackberry Preserve, Brioche Toasts

2nd Course:

Cranberry Citrus Sorbet

Price is subject to tax. Gratuity is not included.

Available at Noble Restaurant on Christmas Day – Tuesday December 25, 2018

From 5pm to 9:30pm



Noble: Christmas Day Table D'hôte Menu 2018 Continued....

3rd Course – Choice of Main:

[Roast Ontario Turkey](#)

Savory Brioche Dressing, Seasonal Vegetables & Whipped Yukon Gold Potatoes

[Field Tomato Braised Pork Rib Eye](#)

Grilled Polenta, Chanterelle Mushrooms, Pea Tendrils

[Grilled Beef Tenderloin](#)

Maple Sweet Potato Mash, Creamed Spinach, Crispy Shallots

[Pan Roasted Arctic Char](#)

Fennel & Lemon Salad, Organic Grain Risotto

[Spelt Flour Pasta](#)

Coriander Walnut Pesto, Roasted Heirloom Carrots, Pickled Bean Curd

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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