



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Signature Kitchens "Fabulicious" Dinner 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

\$42 per person

Tax & Gratuity are not included. Beverages are not included.

Available at Noble Restaurant – November 8th through 15th, 2018

Reservations are recommended. Traditional à la carte menu is also available.