



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Signature Kitchens "Fabulicious" Lunch Menu

***2-Course Lunch: Please Choose 1 Appetizer "or" 1 Dessert to go with your Entrée**

Appetizer:

Winter Salad

Kale, Spinach, Radicchio, Celery, Golden Raisins, Pecans, Roasted Heirloom Carrots & Buttermilk Vinaigrette

~or~

Soup du Jour

Seasonal Soup Creations Prepared Daily by Our Culinary Team

~or~

Noble Caesar

Romaine Lettuce, Crispy Bacon, Parmesan Cheese, Garlic Croutons & Caesar Dressing

Choice of Entrée:

Irish Boxyt

Potato Pancakes, Pulled Roast Chicken, Bacon, Leeks, White Mushrooms, Cabbage, Sage & Cream

~or~

Niagara White Wine Braised Clams

Spaghetti Pasta, Olive Oil, Little Neck Clams, Garlic, Chilies, White Wine, Butter, Basil & Parsley

~or~

Harvest Bowl

Marinated Ancient Grains, Kale, Beets, Carrots, Chickpeas, Avocado, Sprouts, Sunflower Seeds, Bocconcini, Sweet Chili Vinaigrette

Dessert:

Chef's Daily Creation

\$25 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.