



The Prince of Wales Hotel

Noble

New Year's Eve Menu 2018

EXECUTIVE CHEF • CHRIS SMYTHE

SOUS CHEF • THOSHAN ALWEERA

PASTRY CHEF • KIM FELETAR

'Using the finest local & regional ingredients'

Choice of Appetizer:

New England Clam & Scallop Chowder
Double Smoked Bacon Crisps & Chive Oil

Blonde Endive & Radicchio Salad
Toasted Walnuts & Benedictine Bleu Cheese, Brown Butter Vinaigrette

Golden Beet Carpaccio
Arugula Leaves, Goat Cheese, Chai Seeds, Pomegranate Vinaigrette

Shucked East Coast Oysters
Mignonette, Horseradish & Olives

Sorbet:

Minted Lime

Choice of Entrée:

Baked Ontario Lamb Tourtière
House Made Sauerkraut, Maple & Molasses Braised Flageolet Beans

Pan Roast Magret Duck Breast
Chilies, Confit Eggplant, Stir Fried Asian Greens, Togarashi Spice

Grilled Ontario Beef Tenderloin
Roasted Pimentos, Fondant Potato, Sage & Chervil Cream

Black Tea Poached Organic Salmon
Tomato Marmalade, Puffed Wild Rice, Micro Greens Salad

Exotic Mushroom Cassoulet
Niagara Cabernet, Dates, Pine Nuts, Sea Salt & Fennel Seed Cracker Bread

Price is subject to tax. Gratuity is not included.

Available at Noble Restaurant on New Year's Eve – Monday December 31, 2018 from
5pm to 10pm



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Continued....

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Choice of Dessert:

Spiced Eggnog Crème Brûlée
Butter Shortbread Cookie

Caramelized Apple Tart
Bourbon Glaze & Candied Ginger Whipped Cream

Butter Pecan Cheesecake
Bitter Chocolate Ganache & Salted Toffee Jus

Cranberry & Cinnamon Poached Pear
Almond Baklava Pinwheel, Icewine Syrup

\$90++ per Person



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