

Noble

DINNER MENU

EXECUTIVE CHEF - CHRIS SMYTHE

CHEF DE PARTIE - NATHAN LEVYTAM

'Using the finest local and regional ingredients'

FIRST COURSE ~ STARTERS

Crisp Romaine Hearts	18
Toasted Pecans, Tart Ontario Apples, Avonlea Cheddar, Sage & Maple Mustard Vinaigrette	
Prince Edward Island Mussels	22
Fennel, Leeks, Chorizo Sausage, Sorrel, Chardonnay & Cream	
🌱 Roasted Hot House Tomato Soup	16
Truffle Croutons & Fried Rosemary	
Grilled Chili Marinated Quail	25
Celery Root Purée, Mustard Greens, Dry Roasted Pepita Seeds	
Fire Roasted Summer Vegetables	23
Woolwich Goat Cheese, Pickled Avocado, Focaccia Toasts	

"Wine is the only art work you can drink."

~ Luis Fernando Olaverri

Additional Side Dishes:

Roasted Seasonal Vegetables	9
Sautéed Woodland Mushrooms	15
Fresh Cut Frites.....	9
Butter Poached Tiger Prawn.....	12
Lobster Tail.....	26

Although we take the utmost care & caution to accommodate our guests' needs, the Prince of Wales Hotel is a facility that processes nuts, soy, dairy & wheat flour."

SECOND COURSE ~ ENTRÉES

Braised Canadian Lamb Shoulder.....	40
Pappardelle Pasta, Currants, Carrots, Snap Peas & Mint Crème Fraîche	
 Field Tomato Baked Adzuki Beans.....	36
Garlic & Chili Roasted Eggplant, Crispy Taro Root, Beech Mushrooms, Coriander & Chervil Salad	
Pan Roast Prime Rib of Ontario Beef.....	43
Whipped Yellow Potato, Spring Vegetables, Green Onion Puddin, Cabernet Jus	
Signature Vintage Hotels Rib Steak (20 oz).....	69
20 oz Canadian Prime Rib Steak, Signature Country Dry Rub, Duck Fat Roasted Potatoes, Natural Veal Jus <i>(*Dinner Packages & Gift Certificates Subject to a \$25 Surcharge + Shared Plate also Subject to a \$10 Surcharge)</i>	
Spaghettini Pasta.....	39
Blue Crab, Wild Northern Pink Shrimp, Poblano Peppers, Preserved Lemon, Thai Basil & Smoked Sea Salt	
Pan Seared Trout.....	41
Nagano Pork Belly Crisps, Red Wine Braised Eryngi Mushroom, Peppered Cabbage Sprouts, Sweet Potato Succotash	
Crepinette Chicken.....	38
Foie Gras Butter, Roast Broccoli, Marcona Almonds, Charred Baby Tomatoes	



THE GRAND HOTEL ~ TASTING MENU

"You see? There are still faint glimmers of civilization"

AMUSE-BOUCHE

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CRISP ROMAINE HEARTS

Toasted Pecans, Tart Ontario Apples, Avonlea Cheddar, Sage & Maple Mustard Vinaigrette

Inniskillin Chardonnay Reserve ~ 2016

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GRILLED CHILI MARINATED QUAIL

Celery Root Purée, Mustard Greens, Dry Roasted Pepita Seeds

Flat Rock Twisted ~ 2016

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SORBET

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PAN SEARED TROUT

Nagano Pork Belly Crisps, Red Wine Braised Eryngi Mushroom, Peppered Cabbage Sprouts,
Sweet Potato Succotash

Cave Spring Gamay ~ 2016

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GRAND HOTEL OPERA CAKE

Almond Joconde Cake Layers, Hazelnut Praline, Mocha Buttercream
Irish Cream Infused Dark Chocolate Ganache, Housemade Marmalade Ice Cream

Taylor Fladgate LBV 2013 Port

86 Per Person for Food Tasting Menu
36 Per Person for Wine Accompaniment