

# Noble

## DINNER MENU

EXECUTIVE CHEF - CHRIS SMYTHE

SOUS CHEFS: THOSHAN ALWEERA & CHRIS PILIPCZIK

'Using the finest local and regional ingredients'

### FIRST COURSE ~ STARTERS

 Spinach & Sorrel Salad.....	18
Pumpkin Curd, Maple Gastrique, Charred Lavash Bread	
Canadian East Coast Oysters.....	22
Half Dozen Fresh Shucked East Coast Oysters, Horseradish, Mignonette	
Curried Lamb Lentil Soup.....	16
Pulled Ontario Lamb Shank, Crisp Potato, Organic Mint	
Goat Cheese Filled Pansotti Pasta.....	25
Olives, Roasted Cherry Tomatoes, Pistou	
Smoked Duck Breast.....	23
Green Apple, Benedictine Blue Cheese, Matcha Oil, Sprouts, Chai Seeds	

***“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
Pan Seared Sea Scallop.....	12
Lobster Tail.....	26

Although we take the utmost care & caution to accommodate our guests' dietary needs, the Prince of Wales Hotel is a facility that processes nuts, soy, dairy & wheat flour and as such, we cannot guarantee against cross contamination.

## SECOND COURSE ~ ENTRÉES

Stout Braised Veal Cheek .....	48
Seared Scallop, Barley Risotto, Golden Beets & Rocket Gremolata	
 Sweet Potato Galette .....	36
Roasted Broccoli, Pickled Wheat Berries, Toasted Almonds, Birch Syrup, Mustard Greens	
Pan Roast Ontario Beef Filet .....	43
Caramelized Spaghetti Squash, Porcini Mushrooms, Sage, Goose Fat Potatoes, Cabernet Jus	
Signature Vintage Hotels Rib Steak (20 oz).....	72
20 oz Canadian Prime Rib Steak, Signature Country Dry Rub, Duck Fat Roasted Potatoes, Natural Veal Jus	
(*Dinner Packages & Certificates Subject to a \$25 Surcharge + Shared Plate Subject to a \$10 Surcharge)	
Smoked Chicken & Tagliatelle Pasta.....	39
Butternut Squash, Braised Leeks, Artichokes, Spinach, Cream, Pecorino Cheese	
Chili & Fennel Spiced Striped Bass.....	42
East Coast Baby Clams, Stir Fried Swiss Chard, Tomato Saffron Broth, Crispy Polenta	
Roast Ontario Pork Loin Chop.....	44
Local Honey, Garlic, Creamed Cauliflower, Bacon, Cabbage Sprouts	



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## THE GRAND HOTEL ~ TASTING MENU

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

### AMUSE-BOUCHE

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#### SPINACH & SORREL SALAD

Pumpkin Curd, Maple Gastrique, Charred Lavash Bread

*Flat Rock Twisted ~ 2016*

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#### SMOKED DUCK BREAST

Green Apple, Benedictine Blue Cheese, Matcha Oil, Sprouts, Chai Seeds

*Cave Spring Gamay ~ 2016*

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#### SORBET

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#### CHILI & FENNEL SPICED STRIPED BASS

Baby Clams, Stir Fried Swiss Chard, Tomato Saffron Broth, Crispy Polenta

*Inniskillin Chardonnay Reserve ~ 2016*

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#### DARK CHOCOLATE POTS DE CRÈME

*Rich Dark Chocolate Custard, Brandy Infused Mandarin Oranges, White Chocolate Crackle with Lavender & Toasted Pistachios*

*Taylor Fladgate LBV 2013 Port*

**86 per Person for Food Tasting Menu**  
**36 per Person for Wine Accompaniment**

Please abstain from use of your cell phone.  
Relax & enjoy the evening.