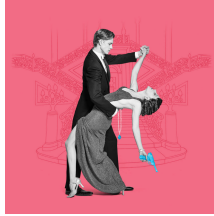




EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



The Grand Hotel Feature Dinner Menu

Choice of Appetizer:



Romaine Hearts Salad

Toasted Pecans, Tart Apple, Avonlea Cheddar, Sage & Maple Mustard Vinaigrette

Prince Edward Island Mussels

Fennel, Leeks, Chorizo Sausage, Sorrel Leaf, Niagara Chardonnay, Cream



Roasted Hot House Tomato Soup

Truffle Croutons, Fried Rosemary

Choice of Entrée:



Field Tomato Baked Adzuki Beans

Garlic & Chili Roasted Eggplant, Crispy Taro Root, Beech Mushrooms, Coriander & Chervil Salad

Pan Roast Prime Rib of Ontario Beef

Whipped Yellow Potato, Spring Vegetables, Green Onion Pudding, Cabernet Jus

Pan Seared Trout

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

Crêpinette Chicken

Foie Gras Butter, Roast Broccoli, Marcona Almonds, Charred Baby Tomatoes

Dessert:

Chef's Selection of Daily Dessert

\$45++



Tax & Gratuity are not included. Beverages are not included.
Available at Noble Restaurant - Daily April 25th thru October 28th 2018
(Some blackout dates may apply – Menu subject to change seasonally)
Reservations are recommended. Traditional à la carte menu is also available.