



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



"End of Summer" Dinner Menu

Choice of Appetizer:

✓ Roasted White Mushroom Soup
Fennel & Tarragon

Crisp Lettuce Hearts
Pickled Carrots, Double Smoked Bacon, Pecorino Cheese, Buttermilk Vinaigrette

P.E.I. Mussels
Chardonnay, Pistou, Cream & Wilted Spinach

Choice of Entrée:

Pan Roasted Ontario Pork Ribeye
Cider Braised Vidalia Onions, Local Squash, Creamed Corn

Seared Organic Bluehouse Salmon
Marinated Beetroot, Charred Lime Butter, Cracked Wheat Blini

✓ Noble Cavatelli Pasta
Snow Peas, Artichokes, Chilies, Roasted Garlic, Field Tomato Ragout, Sheep's Milk Feta Cheese

Dessert:

Chef's Selection of Daily Dessert

\$25 Surcharge for Upgrade to À la Carte Menu

Gratuity is not included. Beverages are not included.

Available at Noble Restaurant
Reservations are recommended