



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



“Snowbird” Feature Dinner Menu

Choice of Appetizer:

[Yellow Potato & Leek Soup](#)

English Stilton Cheese, Crispy Leeks, Crostini

 [Tender Spinach Leaves](#)

Toasted Walnuts, Wine Pickled Shallots, Oven Dried Tomatoes, Grain Mustard Vinaigrette

[Black Peppercorn & Pecorino Cheese Risotto](#)

White Truffle Oil, Double Smoked Bacon Lardons, Chives

Choice of 1 Entrée:

(Entrée will be split into 2 portions by the Chef to ensure the esthetics of the presentation are not compromised)

[“Winter in Niagara” Beef Pot Roast](#)

Cabernet Braised Angus Chuck Roast, Savory Cellared Vegetables, Buttermilk Creamed Potatoes

[Poached Organic Bluehouse Salmon](#)

Creole Spiced Spätzle, Marinated Golden Beets, French Beans, Brown Butter

 [Tagliatelle Pasta & Mushrooms](#)

Exotic Mushrooms, Shallots, Garlic, Chardonnay, Thyme, Cream, Grana Padano Cheese

Choice of Dessert:

[Chef’s Daily Dessert Feature](#)

[Flight of Three Canadian Cheeses](#)

Preserves + House Pickles + Crostini

\$30 surcharge per person for upgrade to À la carte menu

Gratuity is not included. Beverages are not included.

Available at Noble Restaurant January 03 – March 31, 2021

Reservations are recommended