



Winter Wonderland Dinner Menu

Chef Mark Longster

'Using the finest local and regional ingredients'

Your Choice of First and Main Course

First Course

SOUP DU JOUR

Composed Daily Using Only the Freshest Ingredients

MIXED GREEN SALAD (v)

Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges

HARVEST WEDGE SALAD (v)

Stilton Bleu Dressing, Dried Cranberries, Candied Walnuts Pickled Red Onion

Main Course

MARRAKESH SALMON

Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh, Pistachio Crust

CHICKEN SUPREME

Artichoke, Spinach and Cream Cheese Stuffed, Sundried Tomato Pesto Mash,
Caper Lemon Butter

MUSHROOM RISOTTO (v)

Five Blend Mushroom, Winter Truffle Paste, Roasted Pepper, Tarragon Pesto, Cured Lemon,
SHAVED PARMESAN

BRAISED SHORT RIBS

Garlic & Chive Mashed Potato, Steamed Asparagus, Béarnaise Sauce

Dessert

Chef's Choice

\$25 surcharge to upgrade to full à la carte menu.
Gratuity is not included. Beverages are not included.
Advance Dinner reservations are required.



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE
SOUS CHEFS ~ STEWART TWEEDIE, HUNG VO & CHRIS PILIPCZUK
PASTRY CHEF ~ KIM FELETAR

'Using the finest local and regional ingredients'



Winter Feature Menu

Choice of Appetizer:



Cauliflower Chowder

Aged Cheddar Crumble, Roast Pumpkin Seed Oil



Select Hand Cut Leaf Lettuce Salad

Candied Walnuts, Goat's Cheese, Dried Cranberry, Roasted Pear & Sherry Vinaigrette



Potato Gnocchi

Gorgonzola Cream, Roast Sweet Carrot, White Truffle Scented Crostini

Choice of Entrée:

Fire Roasted Ontario Pork Loin Chop

Apple & Caramelized Spanish Onion Compote, Yellow Potato Succotash, Peppered Brussel Sprout Leaves

Sumac Rubbed Pan Roast Trout

Creamed Collard Greens, Roast Golden Beets, Toasted Wild Grains

Grain Fed Chicken Supreme

Niçoise Olives, Oven Dried Cherry Tomatoes, Rosemary Dumplings, Mustard Jus



Daily Vegan Feature

A Daily Vegan Culinary Creation

Dessert:

Chef Choice Daily Dessert

\$25 surcharge to upgrade to full à la carte menu. Charcuterie not included.

Gratuity is not included. Beverages are not included.

Advance Dinner reservations are required.



FEATURE MENU

Executive Chef: Sean Chaudier

Sous Chef: Oussama Harira

'Using the finest local and regional ingredients'

First

Choice of

Butternut squash soup

Caramelized fruit compote, crème fraîche

Roasted Pear and Blue cheese salad

Mixed greens, toasted pumpkin seeds, sundried cranberries, honey pear dressing

Mussels Lyonnaise

PEI Mussels, smoked bacon, shallots, grana Padano crème

Main

Choice of

Braised Beef Brisket

Roasted garlic pomme puree, sour cherry jus

Forrest Mushroom Gnocchi

Roasted garlic, Shallots, blue cheese crème

Pan Seared Atlantic Salmon

Fingerling potatoes, ice wine reduction

Pan seared Capon

Herb Polenta, fig jus

Indulges

Half Butter Poached Lobster Tail

(\$15 Supplement)

Garlic Butter Shrimp

(\$14 Supplement)

To Finish

Chef's Seasonal Creation

Upgrade to our regular À la carte dinner menu for an additional \$25 per person, plus tax.

Please speak with your server if you are interested in taking advantage of this option.

Seasonal menu. May be subject to slight changes depending on availability of ingredients.

No substitutions.