



EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

## *Winter Feature Dinner Menu*

### **Choice of Appetizer:**

[Noble Kitchen's Soup of the Day](#)

Seasonally inspired creation from our kitchen

 ['Good Leaf' Crisp Lettuce Greens](#)

Radicchio, roasted butternut squash, fried shallots, spiced clove & Bartlett pear vinaigrette

 ['Mushrooms & Toast'](#)

Caramelized West Coast mushrooms, roasted garlic, truffle oil, aged pecorino, rosemary focaccia, radish cress

### **Choice of Entrée:**

[Grilled Ontario Striploin \(8oz\)](#)

Lyonnais potato, heirloom carrots, Gorgonzola cheese slather

 [Pan Seared Atlantic Salmon](#)

Oyster mushrooms, sunchokes, scallions, broccolini, cream

 [Chili Spiced Root Vegetable Cassoulet](#)

Romano beans, Beluga lentils, adobo, artichokes, chives, micro arugula

### **Dessert:**

[Chef's Selection of Daily Dessert](#)

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

**Gratuuity is not included. Beverages are not included.**

Available at Noble Restaurant  
Reservations are recommended



## Winter Feature Dinner Menu

Executive Chef Mark Longster

Restaurant Chef Andy Lukasik

'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

#### CANNERY CAESAR

Sourdough Croutons, Double Smoked Bacon Lardons,  
Anchovy Buttermilk Dressing, Shaved Parmesan

#### 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 RIB

Garlic & Chive Mashed Potato, Steamed Asparagus, Béarnaise Sauce

### Dessert

#### Chef's Choice

(v) = VEGETARIAN

Price is subject to taxes and gratuities. \$25 Surcharge to the Full a la Carte Menu



# Winter Feature Menu

## APPETIZER

Roasted Mushroom Bisque

*Porcini Crema, paprika scented oil*

Tiara Garden Greens

*Mixed Greens, Goat Cheese, Pickled Beets, Tomato, Balsamic Vinaigrette*

Classic Caesar Salad

*Bacon, Parmesan Cheese, Buttered Crouton*

Sous Vide Pork Belly

*Maple Glaze, Soft Corn Polenta, Pickled Onion*

Surcharge \$10

## MAIN COURSE

Braised Beef Brisket

*Roasted Garlic Pomme Puree, Sour Cherry Jus*

Upgrade to Striploin \$12

Upgrade to Tenderloin \$16

Pan Seared Rainbow Trout

*Fingerling Potatoes, Yuzu Gastrique*

Pan Seared Free Range Chicken Breast

*Fingerling Potatoes, Burnt Honey Jus*

Forrest Mushroom Gnocchi

*Roasted Garlic, Shallots, Blue Cheese Crème*

Indulges

*Fresh Baked Bread 7*

*Herb Compound Butter, Sea Salt, Extra Virgin Olive Oil*

*Sautéed Vegetables with Smoked Maldon Salt 12*

*Sautéed Forrest Mushroom 12*

*Sautéed Brussel Sprouts with Miso Glaze 12*

*4oz Garlic Black Tiger Shrimp 16*

## DESSERT

Chef's Seasonal Creation

*Selected by Our Pastry Chef*