



3-Course Pre-Select Plated Dinner

Executive Chef ~ Jean Paul Comte

Guest pre-selection of entrée required 14 days prior to arrival

APPETIZER (Select one for entire group to enjoy)

Roasted Squash Velouté

Spiced Pepitas, Ancho Chili Crème Fraîche

Baby Kale Salad

Pickled Heirloom Carrots, Chèvre Soft Cheese, Sunflower Seeds, Sherry Vinaigrette

ENTRÉE SELECTION

Aged Beef Striploin

Confit Petite Potatoes, Green Beans, Natural Jus

Free-Range Chicken Supreme

Whipped Golden potatoes, Zucchini, Peppers, Chicken Jus

Panisse

Cultivated Mushrooms, Heirloom Vegetables, Filberts, Herb Pistou

DESSERT

Pastry Chef's Selection of Day

Confit Petite Potatoes, Green Beans, Natural Jus

COFFEE & TEA SERVICE

We use RO filtered water + premium roasted beans, grounded fresh daily

Minimum 15 Persons

Non-package guests - \$80 per person

Pre-selection of entrée required 14 days prior to arrival

Available in meeting room or Noble restaurant (Group under 15 & subject to availability)

Menu Selections are subject to change seasonally

All prices are subject to HST Tax & 18% Gratuity

Prices in effect from May 01, 2026 - April 30, 2027