



Select A la Carte – Sample Menu

~ Subject to change per season ~

Executive Chef – Jean-Paul Comte

'Using the finest local and regional ingredients'

FIRST COURSE ~ APPETIZER

 Ontario Asparagus Velouté

Pickled Asparagus with Lemon Crème Fraîche and Heritage Cheddar

 Watercress Salad

Garden Peas, Nosey Goat Cheese, Sunflower Seed, Cabernet Franc Vinaigrette

 “Mushrooms on the Toast”

Caramelized West Coast Mushrooms, Truffle Oil, Aged Cheddar, Rosemary Focaccia

SECOND COURSE ~ ENTRÉES

 Panisse

Radish, Shallot, Parsnip, Honey, Mushrooms, Charred Scallion Vinaigrette

Roast Chicken Supreme

Seasonal Vegetables, Fingerling Potatoes, Chicken Jus

Grilled Ontario Striploin

Beef Tallow Confit, Petite Potatoes, Creamed Spinach, Natural Jus

 Ontario Pickerel

Seasonal Vegetables, Bean & Corn Succotash, Preserved Lemon Vinaigrette

DESSERT

Chef's Choice of Daily Dessert Creation

Regular Coffee / Tea Service

Maximum 20 Persons

Non-package guests - \$80 per person

Pre-selection is required 14 days prior to arrival

Available in Noble restaurant

**All prices are subject to HST Tax & 18% Gratuity
Prices in effect from May 01, 2026 - April 30, 2027**