



'Using the finest local and regional ingredients'



Winter Feature Dinner Menu

Choice of Appetizer:

[Roasted Cremini Mushroom Velouté](#)

Horseradish Crème Fraiche, Chives, Herb Mie De Pain

 [Petite Kale Salad](#)

Sweet Potato, NOTL Apples, Pecans, Nosey Goat Cheese, Dark Ale Vinaigrette

[Steak Tartare](#)

Triple crunch mustard, Capers, Pickled Mushrooms, Potato Crisps

Choice of Entrée:

[Ontario Striploin](#)

Confit Fingerling Potato, Creamed Spinach, Truffle Veal Jus

 [Scottish Organic Salmon](#)

PEI mussel & White Bean Cassoulet, Swiss Chard, Olives, Tomato Vinaigrette

 [Chickpea Panisse](#)

Root Vegetable Succotash, Corn, Arugula, Parsley Pistou

Dessert:

[Pastry Chef Kim Feletar's Selection of Seasonal Dessert](#)

\$20 surcharge to upgrade to full à la carte menu.

Gratuity is not included. Beverages are not included.

Available at Noble Restaurant
Reservations are recommended



Winter Feature Dinner Menu

Executive Chef Seth Labonte

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

AUTUMN GREEN SALAD (v)

Baby Greens, Dried Fig, Crumbled Goat Cheese, Pomegranate, Sunflower Seeds, White Balsamic Vinaigrette

Main Course

ATLANTIC SALMON

Fingerling Potato, Fire Roasted Peppers, Green Beans, Kalamata Olives, Aged Balsamic, Grape Tomato

BUTTERNUT SQUASH AND ASPARAGUS RISOTTO (v)

Roasted Garlic, Cured Lemon, Fire Roasted Peppers
Shaved Parmesan and Baby Pea Tendrils

ROASTED HALF HEN

Chicken Chorizo and Goat Cheese Stuffed
Roasted Garlic Mash, Roasted Baby Heirloom Carrots, Pan Jus

Dessert

Chefs Choice

(v) = VEGETARIAN

Advance dinner reservations are required. We recommend early booking to secure your preferred time.

Please call 905 468 2123 to reserve. No menu substitutions. Expires March 31 2027.

Guests can choose to upgrade to the regular a la carte menu for an additional \$20.00 per person plus tax.

Please ask your server in the restaurant for more information.

la REGINA

Winter Feature Menu

*3-Course for \$70.00 per person plus taxes and gratuities.
Select one appetizer and one entrée per person.*

First Course

Zuppa di Zucca

Roasted Butternut Squash, Toasted Pecans, Crème Fraiche

Or

Insalata Caesar

Parmigiano, Bacon, Caper Crumb

Main Course

Rigatoni Bolognese

Pork, veal, beef ragu' parmigiano olive oil

or

Chicken Milanese

Chicken breast breaded, tomato sauce, Broccolini, Buttermilk Mash

or

Braised Short Rib

Creamy polenta, honey roasted carrots, broccolini.

or

Gnocchi Pomodoro

Fresh Tomato & Basil Sauce,

Dessert

Pastry Chefs' choice

Seasonal Cheesecake