

HOBNOB

restaurant & wine bar

FABULICIOUS DINNER \$42

APPETIZERS

SOUP DU JOUR

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BABY ARUGULA SALAD
*HONEY & WHEY DRESSING,
PINGUE'S PROSCIUTTO,
HOUSE MADE RICOTTA,
BAGUETTE CRISPS*

ENTRÉES

PAN SEARED RED SPRING SALMON
*BEEF SCENTED ISRAELI COUSCOUS,
BUTTERED WATERCRESS,
CORNMEAL CRUSTED CAULIFLOWER,
ARUGULA OIL*

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GRILLED AAA BEEF TENDERLOIN
*GARLIC, CHIVE BUTTERED HASSLEBACK POTATOES,
ZUCCHINI ROSTI, CIPOLLINI CONFIT,
BABY CARROTS,
SIMPLE BEEF JUS*

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CHICKEN ROULADE
*ENOKI MUSHROOM AND GOAT CHEESE CHICKEN BREAST ROULADE,
BUTTERED BABY KALE, SMOKED CELERIAC PURÉE, ROASTED MINI RED POTATOES,
MAPLE AND DOUBLE SMOKED BACON REDUCTION*

DESSERT

CHEF'S CHOICE

EXECUTIVE CHEF
ADAM RAPSEY

SOUS CHEF
TIM COX