



*Noble*

EXECUTIVE CHEF - CHRIS SMYTHE

'Using the finest local and regional ingredients'



## Signature Kitchens "Fabulicious" Dinner Menu

### Choice of Appetizer:

 Spinach & Sorrel Salad

Sesame Seeds, Pumpkin Curd, Maple Gastrique, Charred Lavash Bread

~ or ~

Fresh Shucked East Coast Oysters

½ Dozen Oysters, Horseradish & Mignonette

~ or ~

Curried Lentil Soup

Pulled Lamb Shank, Crisp Potato & Organic Mint

### Choice of Entrée:

Pan Roast Beef Filet

Caramelized Spaghetti Squash, Porcini Mushrooms, Sage, Goose Fat Potatoes & Cabernet Jus

~ or ~

Smoked Chicken Tagliatelle Pasta

Butternut Squash, Braised Leeks, Artichokes, Spinach, Cream & Pecorino Cheese

~ or ~

Chili & Fennel Spiced Striped Bass

Baby Clams, Stir Fried Swiss Chard, Tomato Saffron Broth & Crispy Polenta

### Dessert:

Chef's Selection of Daily Dessert

**\$42 per person**

**Tax & Gratuity are not included. Beverages are not included.**  
Available at Noble Restaurant – November 8<sup>th</sup> through 15<sup>th</sup>, 2018  
Reservations are recommended. Traditional à la carte menu is also available.