



*Noble*

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



## Signature Kitchens "Fabulicious" Lunch Menu

**\*2-Course Lunch: Please Choose 1 Appetizer "or" 1 Dessert to go with your Entrée**

### **Appetizer:**

#### **Winter Salad**

Kale, Spinach, Radicchio, Celery, Golden Raisins, Pecans, Roasted Heirloom Carrots & Buttermilk Vinaigrette

~or~

#### **Soup du Jour**

Seasonal Soup Creations Prepared Daily by Our Culinary Team

~or~

#### **Noble Caesar**

Romaine Lettuce, Crispy Bacon, Parmesan Cheese, Garlic Croutons & Caesar Dressing

### **Choice of Entrée:**

#### **Irish Boxy**

Potato Pancakes, Pulled Roast Chicken, Bacon, Leeks, White Mushrooms, Cabbage, Sage & Cream

~or~

#### **Niagara White Wine Braised Clams**

Spaghetti Pasta, Olive Oil, Little Neck Clams, Garlic, Chillies, White Wine, Butter, Basil & Parsley

~or~

#### **Harvest Bowl**

Marinated Ancient Grains, Kale, Beets, Carrots, Chickpeas, Avocado, Sprouts, Sunflower Seeds, Bocconcini, Sweet Chili Vinaigrette

### **Dessert:**

#### **Chef's Daily Creation**

**\$25 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.