



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Signature Kitchens "Fabulicious" Lunch Menu

***Please Choose 2 Courses for \$25 "or" Add a 3rd Course for a \$7 Supplement**

Choice of Appetizer:

 [Winter Salad](#)

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

[Noble Caesar Salad](#)

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

[Soup du Jour](#)

Seasonal soup creations by our culinary team

Choice of Entrée:

[Steak Beef Burger](#)

8oz of Beef, Vine Ripened Tomato, Lettuce, Onion & Pickle, Steak Burger Sauce
(Add Bacon, Mushrooms or 3 Year Old Cheddar for \$3 each)

[Poached Atlantic Salmon](#)

Warm Potato Salad, Capers, Watercress, Cucumber, Dill Mayonnaise

 [Harvest Bowl](#)

Marinated Ancient Grains, Kale, Beets, Carrots, Chickpeas, Avocado, Sprouts, Sunflower Seeds, Bocconcini, Sweet Chili Vinaigrette
(Add Grilled Chicken Breast for \$7 or Poached Salmon for \$9)

Dessert:

[Chef's Selection of Daily Dessert](#)

\$25++ for 2-Course Lunch / \$32++ for 3-Course Lunch

Gratuity is not included. Beverages are not included.
Available at Noble Restaurant – February 21st to February 28th of 2019
Reservations are recommended



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Signature Kitchens "Fabulicious" Dinner Menu

Choice of Appetizer:

[Canadian East Coast Oysters](#)

Half Dozen Fresh Shucked East Coast Oysters, Horseradish, Mignonette

 [Goat Cheese Filled Pansotti Pasta](#)

Olives, Roasted Cherry Tomatoes, Pistou

[Smoked Duck Breast](#)

Green Apple, Benedictine Blue Cheese, Matcha Oil, Sprouts, Chai Seeds

Choice of Entrée:

[Stout Braised Veal Cheek](#)

Seared Scallop, Barley Risotto, Golden Beets & Rocket Gremolata

 [Sweet Potato Galette](#)

Roasted Broccoli, Pickled Wheat Berries, Toasted Almonds, Birch Syrup, Mustard Greens

[Smoked Chicken & Tagliatelle Pasta](#)

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

[Roast Ontario Pork Loin Chop](#)

Local Honey, Garlic, Creamed Cauliflower, Bacon, Cabbage Sprouts

Dessert:

[Chef's Selection of Daily Dessert](#)

\$42++ per person

Tax & Gratuity are not included. Beverages are not included.

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Reservations are recommended. Traditional à la carte menu is also available.