



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Signature Kitchens "Fabulicious" Dinner Menu

Choice of Appetizer:

 [Spinach & Celery Hearts Salad](#)

Devil's Rock Blue Cheese, Dried Bosc Pears, Pretzel Crisps, Local B-Y's Honey & Hard Cider Vinaigrette

[Cauliflower & Comfort Cream Cheese Soup](#)

Smoked Pearl Onions & Puff Barley

[Pan Seared Foie Gras](#)

Ginger Gold Apple Jelly, Butter Croissant Toasts, Pickled Black Currants

Choice of Entrée:

[Grilled Striploin Beef Steak](#)

St. Mary's Goat Cheese, Roasted Heirloom Carrots, Snap Pea Shoots, Local Silversmith Black Lager Chili Sauce Compote

 [Whole Wheat Noodles](#)

Roast Pumpkin, White Beans, Confit Tomato, Winter Greens, Leek Stock, Rouille

[Roasted Sumac Rubbed Rock Hen](#)

Tomato & Pork Belly Braised Romano Beans, Fire Roasted Maitake Mushrooms, Local & Organic Micro Arugula

[Corn Flour Fried Lake Erie Walleye](#)

Trend's Organic Kale & Sweet Pepper Slaw, Dungeness Crab Tartar Sauce

Dessert:

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

\$39 per person

Tax & Gratuity are not included. Beverages are not included.
Available at Noble Restaurant – February 22nd to March 1st 2018
Reservations are recommended. Traditional à la carte menu is also available.