



*Noble*

EXECUTIVE CHEF - CHRIS SMYTHE

'Using the finest local and regional ingredients'



## Signature Kitchens "Fabulicious" Lunch Menu

### Choice of Appetizer:

Potato, Leek & Local Pear Velouté  
Chive Crème Fraîche & Salsify Crisps  
~or~

Roast Butternut Squash Salad  
Tender Arugula, Blythe Farms Gouda, Toasted Walnuts, Apple Cider Vinaigrette  
~or~

Warm St. Mary's Goat Cheese & Artichoke Bake  
Roasted Red Peppers, Wine Pickled Onions & Crispy Corn Tortillas

### Choice of Entrée:

Seared Albacore Tuna & Nicoise Pasta  
Corn Flour Pasta, Chillies, Nicoise Olives, Capers, Sun Dried Tomatoes & Basil Oil  
~or~

Toasted Reuben Sandwich  
Shaved Pastrami, Gruyere Cheese, Sauerkraut, Russian Dressing with Fresh Cut Fries or Simple Greens  
~or~

Country House Terrine  
Ontario Pork Terrine, Local Preserves, Pickled Vegetables & Rustic Breads

### Dessert:

Chef's Daily Creation

**\$25 per person**

**Tax & Gratuity are not included. Beverages are not included.**  
Available at Noble Restaurant –February 22<sup>nd</sup> through March 1<sup>st</sup>, 2018  
Reservations are recommended. Traditional à la carte menu is also available.