

HOBNOB

restaurant & wine bar

Welcome To Fabulicious 2017
November 9th - November 16th
Dinner
Three Courses \$39

APPETIZERS

CANADIENNE SPLIT PEA SOUP
*GREEN SPLIT PEA,
SMOKED BACON MOUSSE,
MAPLE CRUMBLE*

SHIITAKE TAGLIERINI PASTA
*CHARRED GREEN ONION PESTO,
HAZELNUT VELOUTÉ,
SAUTÉED SHIITAKE MUSHROOMS,
SLOW POACHED EGG*

BABY ARUGULA SALAD
*HONEY & WHEY DRESSING,
PINGUE'S PROSCIUTTO,
HOUSE MADE RICOTTA,
BEET PURÉE,
SHAVED APPLE,
BAGUETTE CRISPS*

ENTRÉES

ROASTED CHICKEN SUPRÊME
*CHIVE BUTTER POTATO GNOCCHI,
BUTTERED FRENCH BEANS,
CELERIAC PURÉE,
DOUBLE SMOKED BACON MARMALADE*

PAN SEARED CHINOOK SALMON
*HERBED FINGERLING POTATOES,
BUTTERED SPINACH,
CRISP CAULIFLOWER,
CAPER BEURRE BLANC*

GRILLED 10 OZ NEW YORK STRIPLOIN
*YUKON GOLD & AGED CHEDDAR WHIPPED POTATO
BUTTERED HEIRLOOM CARROTS
HORSERADISH RED WINE JUS*

DESSERT

CHEF'S CHOICE

EXECUTIVE CHEF
ADAM RAPSEY

SOUS CHEF
TIM COX