

# **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*