

# **HOBNOB**

restaurant & wine bar

**Welcome To Fabulicious 2017**  
**November 9th - November 16th**  
**Lunch**  
**Three Courses \$25**

## **APPETIZERS**

### **SOUP DU JOUR**

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### **LENTIL SALAD**

ASSORTED LENTILS, WHITE WINE VINAIGRETTE,  
SMOKED BACON, SLOW POACHED EGG AND FOIE GRAS EMULSION

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### **GNOCCHI POUTINE**

SHREDDED LAMB SHOULDER,  
UPPER CANADA NIAGARA GOLD,  
LAMB GRAVY

## **ENTRÉES**

### **GRILLED VEGETABLE SANDWICH**

NIÇOISE OLIVE TAPENADE,  
GOAT CHEESE & ARUGULA,  
SERVED ON ROSEMARY FOCCACIA

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### **TRUFFLE “MAC & CHEESE”**

NIAGARA GOLD & AGED CHEDDAR MORNAY,  
BABY SPINACH, CHERRY TOMATOES,  
DOUBLE SMOKED BACON,  
PANKO BREAD CRUMBS, WHITE TRUFFLE OIL

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### **SIGNATURE 6OZ BEEF TENDERLOIN BURGER**

CARAMELIZED ONION & AGED CHEDDAR,  
LETTUCE, TOMATO & RED ONION,  
TOASTED KAISER

## **DESSERT**

### **CHEF’S CHOICE**

### **EXECUTIVE CHEF**

*ADAM RAPSEY*

### **SOUS CHEF**

*TIM COX*