

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