



EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Signature Kitchens
“Fabulicious” Dinner
Menu

Choice of Appetizer:

 **Spinach & Celery Hearts Salad**

Devil's Rock Blue Cheese, Dried Bosc Pears, Pretzel Crisps, Local B-Y's Honey & Hard Cider Vinaigrette

~ or ~

Cauliflower & Comfort Cream Cheese Soup

Smoked Pearl Onions & Puff Barley

~ or ~

Pan Seared Foie Gras

Ginger Gold Apple Jelly, Butter Croissant Toasts, Pickled Black Currants

Choice of Entrée:

Grilled Striploin Beef Steak

St. Mary's Goat Cheese, Roasted Heirloom Carrots, Snap Pea Shoots, Local Silversmith Black Lager Chili Sauce Compote

~ or ~

 **Whole Wheat Noodles**

Roast Pumpkin, White Beans, Confit Tomato, Winter Greens, Leek Stock, Rouille

~ or ~

Roasted Sumac Rubbed Rock Hen

Tomato & Pork Belly Braised Romano Beans, Fire Roasted Maitake Mushrooms, Local & Organic Micro Arugula

~ or ~

Corn Flour Fried Lake Erie Walleye

Trend's Organic Kale & Sweet Pepper Slaw, Dungeness Crab Tartar Sauce

Dessert:

Chef's Selection of Daily Dessert

\$39 per person

Tax & Gratuity are not included. Beverages are not included.
Available at Noble Restaurant – November 9th through 16th, 2017
Reservations are recommended. Traditional à la carte menu is also available.