



EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Signature Kitchens

“Fabulicious” Lunch

Menu

Choice of Appetizer:

Potato, Leek & Local Pear Velouté
Chive Crème Fraîche & Salsify Crisps

~or~

Roast Butternut Squash Salad
Tender Arugula, Blythe Farms Gouda, Toasted Walnuts, Apple Cider Vinaigrette

~or~

Warm St. Mary's Goat Cheese & Artichoke Bake
Roasted Red Peppers, Wine Pickled Onions & Crispy Corn Tortillas

Choice of Entrée:

Seared Albacore Tuna & Nicoise Pasta

Corn Flour Pasta, Chilies, Nicoise Olives, Capers, Sun Dried Tomatoes & Basil Oil

~or~

Toasted Reuben Sandwich

Shaved Pastrami, Gruyere Cheese, Sauerkraut, Russian Dressing with Fresh Cut Fries or Simple Greens

~or~

Country House Terrine

Ontario Pork Terrine, Local Preserves, Pickled Vegetables & Rustic Breads

Dessert:

Chef's Daily Creation

\$25 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.