



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 9<sup>th</sup> through 16<sup>th</sup>, 2017  
Reservations are recommended. Traditional à la carte menu is also available.