



Winter Feature Menu

'Using the finest local and regional ingredients'

Executive Chef: Andrew Loft

Sous Chef: Oussama Harira

FIRST

Mussels

White Wine, Blue Cheese Crema, Garlic Toast

Crisp Garden Greens

Blood Orange, Heirloom Radishes, Ricotta Salata, Shallot Dressing

Smoked Tomato Bisque

Cacio Di Roma, Basil

Maple Brined Pork Belly

*Shaved Fennel, Spicy Arugula, Pickled Red Onion, Maple Glaze
(\$10 Supplement)*

SECOND

Pan Seared Pickerel

Grilled Brocolini, Confit Fingerling Potato, Miso Glaze

Lemon Rosemary Organic Chicken

Roasted Garlic Whipped Potato, Grilled Brocolini, Natural Jus

Steak Frites

*8oz Strip Steak, Parmesan Fries, Roasted Garlic Butter, Red Wine Sauce
(\$15 Supplement)*

Cavatelli

Garlic, Chives, Parmesan Cream

SIDES

Caramelized Brussel Sprouts 9

Grilled Brocolini, Smoked Chili-Garlic Butter 9

Garlic Shrimp 'Scampi' (6) 21

DESSERT

Vanilla Cheesecake

Shortbread Crumb, Sweet Cream, And Fresh Fruit Compote

Double Chocolate Mousse Cake

Sweet Cream, Fruit Coulis, And Seasonal Berries



Winter Feature Menu

Executive Chef Mark Longster

Restaurant Chef Andy Lukasik

'Using the finest local and regional ingredients'

Your Choice of First and Main Course

First Course

SOUP DU JOUR

Composed Daily Using Only the Freshest Ingredients

CANNERY CAESAR

Sourdough Croutons, Double Smoked Bacon Lardons,
Anchovy Buttermilk Dressing, Shaved Parmesan

MIXED GREEN SALAD (v)

Raspberry Dijon Vinaigrette, Pecans, Feta, Dried Cherries, Mandarin Oranges

HARVEST WEDGE SALAD (v)

Stilton Bleu Dressing, Dried Cranberries, Candied Walnuts Pickled Red Onion

Main Course

MARRAKESH SALMON

Quinoa Pilaf, Sultana Raisins, Dried Apricots, Honey Marrakesh, Pistachio Crust

CHICKEN SUPREME

Artichoke, Spinach and Goat Cheese Stuffed, Roasted Garlic and Chive Mash,
Velouté

BUTTERNUT SQUASH AND ASPARAGUS RISOTTO (v)

Roasted Garlic, Preserved Lemon, Fire Roasted Peppers
Shaved Parmesan and Baby Pea Tendrils

NEW YORK STRIPLOIN

Hericot Vert, Garlic & Chive Mashed Potato, Red Wine Jus, Stilton and Caramelized Shallot Butter

Dessert

Chefs Choice

(v) = VEGETARIAN

Price is subject to taxes and gratuities



Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'



Winter Feature Dinner Menu

Choice of Appetizer:

Winter Spiced Mushroom Velouté

Smoked crème fraîche, guanciale lardons, chive pistou

Baby Kale Salad

Pickled squash & apples, pepitas, Niagara “Heritage” cheddar, maple sherry vinaigrette

Steak Tartare

Triple crunch mustard, cornichons, confit hen’s yolk, sourdough toast

Choice of Entrée:

Grilled Ontario Striploin (7 oz)

Confit fingerling potato, creamed spinach, truffle veal jus

Cornish Game Hen

Cipollini onion, mustard spaetzle, sauce soubise, hen jus

Rainbow Trout

PEI mussel cassoulet, Swiss chard, parsnip, preserved citrus vinaigrette

Vegan Entry of the Day

Please ask your server for details

Dessert:

Pastry Chef Kim Feletar’s Selection of Seasonal Dessert

\$25 surcharge to upgrade to full à la carte menu.

Gratuuity is not included. Beverages are not included.

Available at Noble Restaurant
Reservations are recommended