



# Noble

EXECUTIVE CHEF ~ CHRIS SMYTHE

'Using the finest local and regional ingredients'

## 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