

Starters

LOBSTER CONCOMMÉ

shrimp mousseline, scallion, mushrooms, ginger

ORGANIC SALAD

beets, apples, radish, walnuts,
fried goat cheese, maple-cide vinaigrette

GOAT CHEESE MOUSSE

maple roasted figs, crisp pears, pickled shallots,
roasted onions crumb, beets, chive oil

SWEET PEA RISOTTO

shrimp, strugeon caviar, mascarpone cheese

OVEN ROASTED VEAL SWEET BREADS

truffled cauliflower purée, marsala glazed
oyster mushrooms, daniel's pea tenders, crispy bacon

NOBLE
B I S T R O

Mains

PAN SEARED HALIBUT

braised du puy lentils, cured pork sausage,
romesco vinaigrette, fresh apple

ROASTED FILLET MIGNON

pomme anna, wilted baby spinach,
glazed baby carrots, port compound butter

FAROE ISLAND ATLANTIC SALMON

braised ontario kidney beans, red quinoa,
butter leeks with a pernod butter sauce

BALLOTINE OF FARMERS CHICKEN

confit of chicken croquette, pomme purée,
glazed baby vegetables, red wine jus

EGGPLANT LASAGNA

zucchini bread, roasted roma tomato, balsamic glazed windmill
farms portabello mushroom, baby carrots, parmesan

NOBLE
B I S T R O

Dessert

CHOCOLATE DOME

chocolate cake, raspberry streusel, raspberry sorbet

SEASONAL CRÈME BRÛLÉE

MERINGUE TOWER

sambuca spiked berries, french meringue

NOBLE
B I S T R O