



Noble's Private Dining Dinner Menu - "The Quail"

Hors D'oeuvres

(Please choose 6 from the attached list)

Selection of passed hors d'oeuvres

First Course

(Please choose two for your guests to choose from)

Organic Lettuce Salad with Tomatoes, Cucumbers and Shallot-Herb Vinaigrette
Hearts of Romaine Caesar, Oven Roasted Tomatoes, Shaved Parmesan and Croutons
Tomato Basil Bisque with Goat Lady Chevre & Basil

Main Course

(Please choose three for your guests to choose from)

Pan Seared Angus Beef Tenderloin, Sauce Bordelaise
White Fish (Fresh Availability Selection)
Pan Seared Yellow Fin Tuna
Grilled Scottish Salmon
Grilled Ashley Farms' Chicken
Grilled Veal Tenderloin with Veal Glaze

Dessert

(Please choose two for your guests to choose from)

Warm Chocolate Cake
Noble's Crème Brulee
Seasonal Cobbler or Crisp
Coconut Crème Cake
Noble's Sorbet Selection of the Day

\$73.00 per person, plus tax and gratuity

Prices and Availability subject to change