



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

Hors D' oeuvres

Selection of passed hors d'oeuvres - Please choose 6 from the attached list

First Course

(Please choose two for your guests to choose from)

Organic Lettuce Salad with Tomatoes, Cucumbers and Shallot-Herb Vinaigrette

Belgian Endive Salad, Spinach, Watercress, Apples, Walnuts & Blue Cheese Vinaigrette

Pan Seared Crab Cake with an Avocado Salsa, Local Micro Cilantro

Pan Seared Georges Bank Sea Scallops around Silver Queen Succotash & a
Crispy Fried Oyster and Asian Greens Salad with Creamy Balsamic Bacon Vinaigrette

Main Course

(Please choose three for your guests to choose from)

Pan Seared Angus Beef Tenderloin, Sauce Bordelaise

White Fish (Fresh Availability Selection)

Grilled Wild Salmon

Grilled Ashley Farms' Chicken

Grilled Veal Tenderloin with Veal Glaze

Wood Grilled 14 oz Prime Aged NY Strip with a Wild Mushroom Butter

Dessert

(Please choose two for your guests to choose from)

Warm Chocolate Cake

Noble's Crème Brulee

Tarte Tatin

Coconut Crème Cake

Noble's Sorbet Selection of the Day

Courvoisier & Currant Bread Pudding

\$90.00 per person, plus tax and gratuity

Prices and Availability subject to change