

**NOtable ~ The Restaurant welcomes you to enjoy our gourmet comfort menu.**

**NOtable Seasonal Inspirations**

			<b>Taster</b>	<b>Main</b>
		Today's NOtable soup	8	13
Prince Edward Island oysters, Okanagan cherry mignonette, fresh horseradish	16	Wood fire-grilled bread, garlic confit  <i>Add:</i> Black olive, sundried tomato & basil tapenade or Cucumber & yogurt "tzatziki"	6	10
<i>2010 Jané Ventura Sauvignon Blanc El Vendrell, Spain</i>	<i>12 / 48</i>	Artisan greens salad, house pickled vegetables, Provençale dressing	9	
		Rotisserie chicken "Greek salad", goat feta	12	18
Pan-seared foie gras, apple fondant, crabapple jelly & toasted brioche	24	NOtable's steak tartare, fried quail egg, house-made potato chips	15	
<i>2010 Domaine Maurice Schoech Pinot Gris Alsace, France</i>	<i>14 / 57</i>	Warm confit of Brome Lake duck leg shaved fennel, spinach leaves, grilled grapefruit dressing	14	
		Crispy potato rolls, rotisserie pork, Jalapeño Jack cheese spicy Ranch dip, salsa verde	11	
Rosemary grilled lamb sirloin, house-made merguez sausage, white bean cassoulet	32	Seared East Coast scallops, grilled romaine hearts, bacon & caper dressing	20	32
<i>2008 Domaine du Joncier "Le Gourmand" Côtes du Rhône, France</i>	<i>12 / 48</i>	Saltspring Island mussels & "frites", spicy tomato and sausage broth <i>Add:</i> Crusty bread	16	
		Lobster & leek risotto, butter poached lobster claw, lobster foam, Asiago cheese	19	
		Panko crusted Tombo tuna "Niçoise salad" confit potato, green beans, artisan tomato, fried egg	14	20
Grilled marinated pineapple, coconut cream donut, pineapple sherbet	10	Dungeness crab & shrimp bake, wilted spinach, aged-cheddar & toasts	16	
<i>Grecale Moscato Italy</i>	8	Ravioli of confit chicken, roast mushrooms & Boursin cheese	15	24
		<b>Sandwiches</b> <i>Served with house-cut fries, artisan greens or today's NOtable soup creation</i>		
		Rock crab cake sandwich, togarashi mayo, cucumber pickle		17
		Monthly burger inspiration ~ Alberta lamb, parsley pesto Cambazola cheese, harissa mayo, pickled onions & sesame bun		17

**Hardwood Rotisserie and Grill**

Today's rotisserie feature served with today's vegetables

<u>Tuesday</u>	~ Leg of Lamb	30
<u>Wednesday</u>	~ Rack of Alberta Pork	28
<u>Thursday</u> &	~ Prime rib, 28 day aged	34
<u>Friday</u>		
<u>Saturday</u>	~ Naturally-raised chicken	27
<u>Sunday</u>	~ Spragg Farms Porchetta	29

**Rotisserie grill**

NOtable aromatic-rubbed free range Half chicken with today's vegetables	27
Local lamb shoulder "pot roast" wild mushroom and Cambazola risotto	30
Rotisserie vegetable "pizza" Fairwind's Farm goat cheese	18
Wood-grilled organic Spring salmon parsnip and goat cheese purée ratatouille vinaigrette, saffron aioli	28
Double-smoked bacon wrapped Pacific swordfish peppercorn sauce, chick pea "fries"	36

**Beef**

*Served with potato, today's vegetables,  
shallot butter*

AAA Flatiron steak 10oz	26
AAA 28 day aged New York striploin 10oz	36
AAA 28 day aged rib-eye 12oz	36

As we enter into the heart of the Alberta winter, Chefs Michael Noble & Justin Labossiere have created this gourmet comfort menu featuring oysters from their great friend Johnny Flynn in Colville Bay, Prince Edward Island.

Enjoy!

*gour-met com-fort [goor-mey kuhm-fert]*

*—adjective*

**1.** gour-met: connoisseur, critic, epicure, food bon vivant, gastronome, gourmand

**2.** com-fort: come as you are, when you want, when you're able, and often!

Our intention is to bring people together to share great food and connect with each other.  
"It's about community"

- Chef Michael Noble

\* Automatic 18% gratuity added for groups of 7 or more