

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

Market Menu

House cured beef tenderloin “prosciutto”
artichoke & sundried tomato salad

~ 2006 Pure Organic Cabernet Franc,
Pays d’Oc, France

Lobster risotto, parmesan foam

~ 2008 Schug Chardonnay
Carneros, CA

Apple butter braised natural pork tenderloin
sage & walnut gnocchi

~ 2008 Lotus Pinot Noir
Paso Robles, CA

Spiced rum-soaked vanilla “Baba”,
rum raisin ice cream

~ Feature dessert pairing

4 Course Menu 65

3oz Wine Pairings,
2oz Dessert Pairing Add: 32

5oz Wine Pairings,
2oz Dessert Pairing Add: 39

Chef Michael Noble and his passionate culinary
team have created a four course market menu
in celebration of the winter season.

Wines have been thoughtfully selected
and paired to compliment your experience.

Smoky chicken broth, spicy sausage, leek & vegetables, pasta

Today’s NOtable soup

Wood fire-grilled bread, garlic confit

Add: Black olive, sundried tomato & basil tapenade

or

Vital Greens yogurt & Broxburn cucumber “tzatziki”

Artisan greens salad, house pickled vegetables, Provencale dressing

Baby spinach salad, Sylvan Star Gouda, pickled strawberries & speck ham

Rotisserie chicken “Greek salad”, Fairwinds Farm goat feta

House-cured duck prosciutto, watercress salad, rhubarb compote

Teriyaki glazed salmon belly, pickled daikon, carrot & cucumber

Seared Fanny Bay scallops, grilled romaine hearts, bacon & caper dressing

Saltspring Island mussels and “frites”

Tombo tuna tartare, local vegetable “ratatouille”

Dungeness crab and shrimp bake, wilted spinach, aged-cheddar & toasts

Fiocchi noodles, natural cured bacon, Cambozola cheese & English peas

Ravioli of confit chicken, roast mushrooms & Boursin cheese

Sandwiches

Served with house-cut fries or artisan greens

Rotisserie chicken “grilled cheese”, Moroccan spices, Sylvan Star gouda,
pickled red onion & arugula

Grilled Tombo tuna sandwich, sunomono cucumber, togarashi mayo

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

Hardwood Rotisserie and Grill

Today’s rotisserie feature served
with today’s vegetables

Tuesday ~ Leg of Alberta Lamb 28

Wednesday ~ Naturally-raised turkey 24

Thursday
& ~ Prime rib, 28 day aged 34
Friday

Saturday ~ Naturally-raised chicken 29

Sunday ~ Spragg Farms Porchetta 26

Rotisserie grill

NOtable aromatic-rubbed natural “half”
chicken with house-cut fries 22

This month’s burger inspiration 16

Double-cut natural pork chop
tarragon mustard sauce 27

Char-grilled and braised lamb shank
chanterelle mushroom and Asiago risotto 30

Rotisserie vegetable “pizza”
Fairwind’s Farm goat cheese 16

Whole grilled Sea Bream, lemon, thyme,
red wine butter sauce 36

Wood-grilled organic Spring salmon,
BC side-stripe prawns, calamata olive butter 26

Beef

Served with potato, today’s vegetables,
shallot butter

Galloway natural beef Flatiron steak
8oz 23

AAA 28 day aged New York striploin
10oz 33

AAA 28 day aged rib-eye
12oz 32

* an automatic 18% gratuity added for groups of 7 or more