

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

Market Offering

Leek & Potato Soup,
Dungeness crab salad, truffle

~2005 Leth Gruner Veltliner
Steinagrund, Austria

Pan Seared Brome Lake Duck Breast
parsnip & pistachio bread pudding
raspberry gastrique, natural jus

~2008 Schug Pinot Noir
Carneros, California

Butter Poached Spragg Farm Pork Tenderloin
bacon & potato gratin, St. Raymond cheese
garlic puree, quince & apple mustard

~2009 Montpezat Merlot
Languedoc-Roussillon, France

Dark Chocolate & Cherry Tart
almond cream, tonka bean ice cream

~Warre's Otima 10 year old Port
Portugal, Spain

4 Course Menu 65

3oz Wine Pairing & 2oz Port Add: 27

5oz Wine Pairing & 2oz Port Add: 36

Chef Michael Noble and his culinary team have created a 4 course market menu featuring Dungeness crab from British Columbia, duck from Brome Lake, Quebec and pork tenderloin from Rosemary, just East of Calgary. Wines have been tasted along side each dish and thoughtfully selected to compliment each course.

Indulge and enjoy!

Smoky chicken broth, pasta, leeks & vegetables

Today's NOtable soup

Wood fire-grilled bread, garlic confit

Add: Black olive, sundried tomato & basil tapenade
or
Cucumber & yogurt "tzatziki"

Artisan greens salad, house pickled vegetables, Provencale dressing

Broxburn butter lettuce "chopped salad", avocado, blue cheese,
roasted sweet corn, hard boiled egg & artisan tomato

Add: Double smoked bacon

Rotisserie chicken "Greek salad", goat feta

Warm confit of Brome Lake duck leg
shaved fennel, spinach leaves, grilled grapefruit dressing

Teriyaki glazed salmon belly, Japanese pickled vegetables

Seared East Coast scallops, grilled romaine hearts, bacon & caper dressing

Saltspring Island mussels & "frites", Thai red curry broth, cilantro

Add: Crusty bread

Panko crusted Tombo tuna "Nicoise salad"
confit potato, green beans, artisan tomato, fried egg

Dungeness crab & 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, artisan greens or today's NOtable soup creation

Rotisserie chicken "grilled cheese"
double smoked bacon, Farmhouse smoked cheddar

Rock crab cake sandwich, togarashi mayo, mango & cucumber sunomono

Monthly burger inspiration, Natural lamb, Moroccan spices
goat cheddar, house-made olive tapenade bun

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

Taster Main

9 14

8 13

5 9

4

9

12 18

3

12 18

12

11 17

20 32

16

3

14 20

16

12 18

15 24

16

16

17

Hardwood Rotisserie and Grill

Today's rotisserie feature served
with today's vegetables

Tuesday ~ Leg of 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

Wood grilled lamb sirloin
smoked olive sundried tomato relish 27

Grilled veal liver, house-made bacon &
crispy onion buttermilk mashed potatoes 22

Rotisserie vegetable "pizza"
Fairwind's Farm goat cheese 17

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

Wood-grilled organic Spring salmon
BC side-stripe prawns
spicy tomato Boursin risotto 26

Queen Charlotte halibut
preserved lemon parsley pistou
chive buttermilk mashed potatoes 32

Beef

Served with potato, today's vegetables,
shallot butter

Flatiron steak
10oz 24

AAA 28 day aged New York striploin
10oz 33

AAA 28 day aged rib-eye
12oz
32

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