

# NOtaBLE

THE RESTAURANT

## STARTERS

TO SHARE

WOOD FIRE-GRILLED BREAD, GARLIC CONFIT  
BLACK OLIVE, SUNDRIED TOMATO & BASIL TAPENADE  
WHITE BEAN "HUMMUS"

BLUE CRAB & SHRIMP BAKE, WILTED SPINACH, AGED CHEDDAR, TOASTS

SEARED EAST COAST SCALLOPS, GRILLED ROMAINE HEARTS, DOUBLE SMOKED BACON, CAPER DRESSING

## ROTISSERIE GRILL

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

TONIGHT'S ROTISSERIE FEATURE

NOTABLE HALF CHICKEN, BUTTERMILK POMME PURÉE, SMOKY CHICKEN JUS

ORGANIC SALMON, CONFIT POTATO, CELERY ROOT, OLIVE OIL BÉARNAISE

INNISFAIL LAMB SIRLOIN, EDAMAME, COUSCOUS, MINT, CIPOLLINI ONION, POMEGRANATE JUS

STERLING SILVER FLATIRON STEAK - 10OZ

PREMIUM 30 DAY AGED ALBERTA BEEF, TODAY'S VEGETABLES, ROAST POTATO, SHALLOT BUTTER

## ADD-ONS

EAST COAST SCALLOPS \$16      SEASONAL RISOTTO \$8

CHEF 'S FEATURE JUS \$4      CHICKEN JUS \$4

## DESSERT

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

STILTON CHEESECAKE, BRÛLÉED, RHUBARB COMPOTE

SEASONAL CRÈME BRÛLÉE

WARM CHOCOLATE PUDDING, SALTED CARAMEL GELATO

NOTABLE EXPERIENCE