

# HOBNOB

restaurant & wine bar

## APPETIZERS

### SOUP DU JOUR

*INSPIRED BY THE SEASON*

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### BABY ARUGULA SALAD

*HONEY & WHEY DRESSING,  
HOUSE MADE RICOTTA,  
PINGUE'S PROSCIUTTO,  
BEET PURÉE,  
SHAVED APPLE,  
BAGUETTE CRISPS*

## ENTRÉES

### GRILLED TENDERLOIN OF AAA ONTARIO BEEF

*(\$10.00 SURCHARGE TO ADD THIS OPTION)*

*CRÈME FRAICHE & TRUFFLE WHIPPED POTATO,  
RAMPS,  
BUTTER GLAZED FIDDLEHEADS,  
SAUTÉED MOREL MUSHROOMS,  
SIMPLE JUS*

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### PAN SEARED CHINOOK SALMON

*HERBED FINGERLING POTATOES,  
WATERCRESS,  
CRISP FRIED CAULIFLOWER,  
CAULIFLOWER PURÉE,  
CAPER BEURRE BLANC*

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### ROASTED SUPRÈME OF CHICKEN

*HAND ROLLED POTATO GNOCCHI,  
BUTTERED BABY SPINACH,  
ROASTED CELERIAC,  
CELERIAC PURÉE,  
DOUBLE SMOKED BACON MARMALADE*

## DESSERT

### HONEY, VANILLA & THYME SCENTED CRÈME BRÛLÉE

*SERVED WITH FRESH BERRIES*

**EXECUTIVE CHEF**  
*STEVE SPERLING*

**SOUS CHEF**  
*TYLER ARCHER*