

HOBNOB

restaurant & wine bar

APPETIZERS

SOUP

CHEF'S DAILY CREATION

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SIMPLE GREEN SALAD

CHEF'S BLEND OF TENDER GREENS AND HOUSE VINAIGRETTE

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HOBNOB CAESAR SALAD

*ROMAINE HEARTS, BACON,
GRANA PADANO CHEESE, CROUTONS,
HOUSE MADE DRESSING*

ENTRÉES

POACHED ORGANIC SALMON

*WATERCRESS, WARM POTATO SALAD,
BUTTERMILK LOBSTER VINAIGRETTE*

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CONFIT LAMB SHOULDER

*OLIVE POLENTA, MERGUEZ SAUSAGE,
HALDIMAND COUNTY CARROTS, CRISPY SHALLOTS*

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BERKSHIRE PORK LOIN CHOP

*CREAMED WINTER GREENS,
MUSTARD PICKLED WHEAT BERRIES, TOMATO JAM*

DESSERT

DAILY CHEF'S CHOICE



Winter Feature Menu

Appetizer

Roasted Butternut Squash Soup
Maple Crème Fraîche & Local Micro Greens

Organic Greens Salad
Local Heritage Greens, Honey Dijon Vinaigrette, Toasted Pumpkin Seeds,
Sweet Pickled Red Onions & Crumbled Goat Cheese

Zees Caesar Salad
Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Chip,
Shredded Parmesan & Rosemary Garlic Focaccia Croutons

Entrée

Crispy Arctic Char
Pan Seared, Butter Braised Leeks, Lemon & Herb Potato Rosti,
Chardonnay Beurre Blanc

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Bourbon Chicken
Bourbon & Honey Glazed Chicken Suprême, Sweet Potato Pavé,
Seasonal Vegetables

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Root Beer Braised Short Rib
Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash,
Seasonal Vegetables, Sassafras Veal Jus

Dessert

Raspberry Sorbet
Candied Lime & Fresh Berries, Lemon Balm

Chef's Seasonally Inspired Cheesecake

Executive Chef
Matt Tattrie