

FABULICIOUS LUNCH

\$25-2 COURSES

APPETIZERS

SOUP DU JOUR

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SIMPLE GREEN SALAD

CHEF'S BLEND OF TENDER GREENS AND HOUSE VINAIGRETTE

ENTRÉES

ASIAN 5 SPICE HONEY GLAZED SALMON

*GRILLED SALMON, CUCUMBER, TEAR DROP PEPPERS,
SPRING ONION, QUINOA SALAD*

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TRUFFLE "MAC & CHEESE"

*TRUFFLE & AGED CHEDDAR MORNAY,
BABY SPINACH, CHERRY TOMATOES,
DOUBLE SMOKED BACON,
PANKO BREAD CRUMBS,*

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SIGNATURE 8OZ BEEF TENDERLOIN BURGER

*CARAMELIZED ONION & AGED CHEDDAR,
LETTUCE, TOMATO & RED ONION,
TOASTED KAISER*

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ROASTED SUPRÊME OF CHICKEN

*ROASTED FINGERLING POTATOES,
MARKET VEGETABLES,
SIMPLE JUS*

DESSERT

CHEF'S CHOICE DESSERT

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CHEF'S CHOICE OF CHEESE

SERVED WITH HOUSE MADE CHUTNEY & BAGUETTE CROSTINIS

EXECUTIVE CHEF

ADAM RAPSEY

SOUS CHEF

TIM COX

HOBNOB

restaurant & wine bar

FABULICIOUS DINNER \$42

APPETIZERS

SOUP DU JOUR

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BABY ARUGULA SALAD
*HONEY & WHEY DRESSING,
PINGUE'S PROSCIUTTO,
HOUSE MADE RICOTTA,
BAGUETTE CRISPS*

ENTRÉES

PAN SEARED RED SPRING SALMON
*BET SCENTED ISRAELI COUSCOUS,
BUTTERED WATERCRESS,
CORNMEAL CRUSTED CAULIFLOWER,
ARUGULA OIL*

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GRILLED AAA BEEF TENDERLOIN
*GARLIC, CHIVE BUTTERED HASSLEBACK POTATOES,
ZUCCHINI ROSTI, CIPOLLINI CONFIT,
BABY CARROTS,
SIMPLE BEEF JUS*

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CHICKEN ROULADE
*ENOKI MUSHROOM AND GOAT CHEESE CHICKEN BREAST ROULADE,
BUTTERED BABY KALE, SMOKED CELERIAC PURÉE, ROASTED MINI RED POTATOES,
MAPLE AND DOUBLE SMOKED BACON REDUCTION*

DESSERT

CHEF'S CHOICE

EXECUTIVE CHEF
ADAM RAPSEY

SOUS CHEF
TIM COX

Tax & Gratuity are not included. Beverages are not included.
Available at HobNob Restaurant – November 8th through 15th, 2018
Reservations are recommended. Traditional à la carte menu is also available.