

# CHRISTMAS EVE

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## Four-Course Prix Fixe

\$46 PER PERSON

\$30 WINE PAIRING

**NOBLE**

- KITCHEN + BAR

BRUNSWICK, MAINE

### **CURRIED SHRIMP FRITTERS**

Chermoula | Red Pepper Mayo | Micro Salad

### **CONFIT PORK TORCHON**

House Pickles | Maple Dijon Aioli | Frisée



### **WINTER VEGETABLE SALAD**

Roasted Root Vegetables | Pickled Carrots | Nasturtium | Herb Vinaigrette



### **PAN-ROASTED MAINE FAMILY FARM'S CHICKEN**

Sweet Potato Bread Pudding | Beurre Blanc | Chantenay Carrots | North Spore Mushrooms

### **PAN-SEARED ATLANTIC HAKE**

Cipollini Onion | Citrus Salad | Aromatic Potato Broth | Thai Basil

### **WINTER HERB "FARROTTO"**

Farro Risotto | Tuscan Kale | Tarentaise | Spaghetti Squash



### **MINT CHOCOLATE JOHNNYCAKES**

Dark Chocolate Ganache | Bourbon Cherries

### **CRANBERRY BUCKLE**

Amaretto | Whipped Mascarpone | Citrus Suprêmes

**EXECUTIVE CHEF JEREMY LAMOUREUX**