

# The Noortwyck

## / Wine and Wellington /

### **Beef Wellington 52**

roasted shallots and chips

### **Wine**

Tempranillo, Bodegas Eguíluz, crianza, rioja, spain 2021	10
Bordeaux Blend, Arnot Roberts, california 2022	20
Nebbiolo, Elvio Cogno, <i>cascina nuova</i> , barolo, piedmont 2020	30

### / first bites /

<b>Seeded Parker House</b> cultured butter	12
<b>Caviar</b> hash brown and crème fraîche	22 <i>ea</i>
<b>Oysters</b> pickled ramp mignonette	26
<b>Hamachi</b> yellow curry and radish	22

### / starters /

<b>Green Asparagus</b> hazelnut, bottarga and sauce gribiche	22
<b>Chicken Liver Parfait</b> cara cara marmalade, cardamom toast	18
<b>Kale Salad</b> toasted pine nut and 7 year gouda	21
<b>Char Siu Duck</b> milk bun and foie gras butter	25
<b>Bucatini</b> ramps and white pepper	28

### / mains /

<b>Branzino</b> garbanzo, green garlic and artichoke	39
<b>Halibut</b> English pea and brioche velouté	42
<b>Duroc Pork Chop</b> rhubarb, fennel and broccoli rabe	41
<b>Roasted Half Chicken</b> tarragon, brioche and Albufera sauce	39

