

# The Noortwyck

<b>Seeded Parker House</b> cultured butter	12
<b>Caviar</b> hash brown and crème fraîche	22 <i>ea</i>
<b>Oysters</b> horseradish mignonette and chive	26
<b>Fluke Crudo</b> fennel and pear	22
<b>Chicken Liver Parfait</b> cara cara marmalade, honey cardamom toast	18
<b>Kale Salad</b> toasted pine nut and 7 year gouda	21
<b>Leeks Vinaigrette</b> hazelnut, meredith feta and black truffle	22
<b>Char Siu Duck</b> milk bun and foie gras butter	25
<b>Escargot Agnolotti</b> garlic and parsley	32
<b>Rigatoni</b> squash, stracciatella and smoked pepita	29
<b>Wagyu Beef Cheek</b> celeriac and grilled carrots	42
<b>Halibut</b> lobster bisque, chorizo and fennel	42
<b>Hispi Cabbage</b> lentil and cipollini ragu, pine nuts	31
<b>Duroc Pork Chop</b> ‘nduja XO and broccoli rabe	41
<b>BBQ Duck Breast</b> smoked beets and grumolo	52
<i>/ for two /</i>	
<b>Roasted Chicken</b> tarragon, brioche and Albufera sauce	90

