

# The Noortwyck

<b>Seeded Parker House</b> cultured butter	12
<b>Caviar</b> hash brown and crème fraîche	20 <i>ea</i>
<b>Oysters</b> Henry's hot sauce and pickled shimeji mushrooms	25
<b>Fluke Crudo</b> coconut leche de tigre and heirloom fingerlings	22
<b>Chicken Liver Parfait</b> pickled grapes and honey cardamom toast	18
<b>Roasted Beets</b> gorgonzola, pear and pistachio	18
<b>Kale Salad</b> toasted pine nut and 7 year gouda	19
<b>Chicories</b> pomelo, walnuts and stracciatella	21
<b>White Asparagus</b> "cacio e pepe"	35
<b>Char Siu Duck</b> milk bun and foie gras butter	23
<b>Agnolotti</b> English pea and pancetta	28
<b>Bucatini</b> crab and 'nduja	28
<b>Short Rib</b> porcini, spigarello and black garlic	44
<b>Cod</b> saffron gnocchi, favas and garbanzos	39
<b>Morels</b> glazed farro and spinach	28
<b>Duroc Pork Chop</b> XO and broccoli rabe	39
<b>BBQ Duck Breast</b> rhubarb and collard greens	48
<i>/ for two /</i>	
<b>Roast Chicken</b> chimichurri and romesco	80

