

The Noortwyck

Seeded Parker House cultured butter	12
Caviar hash brown and crème fraîche	22 <i>ea</i>
Oysters pickled ramp mignonette	26
Chicken Liver Parfait cara cara marmalade, honey cardamom toast	18
Kale Salad toasted pine nut and 7 year gouda	21
Heirloom Tomatoes stracciatella and black olive	23
Duck Rilette cognac dates and pickled peaches	24
Agnolotti corn and summer truffle	33
Linguine clams and Calabrian chili	28
Grilled Hanger Steak tamarind and grilled spring onion	52
Branzino fregola, favas and almonds	39
Eggplant Parm blistered sungold tomato sauce and saffron	27
Duroc Pork Chop jimmy nardellos, pepper jam and fennel	41
BBQ'd Spring Chicken braised romanos and chanterelles	39
<i>/ for two /</i>	
Dry-Aged Ribeye triple cooked chips <i>limited quantities</i>	145

