

The Noortwyck

/ Wine and Wellington /

Beef Wellington 52

roasted shallots and Yorkshire pudding

Wine

Tempranillo, Bodegas Eguiluz, 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 /

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

/ starters /

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

/ mains /

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

