

The Noortwyck

/ Wine and Wellington /

Beef Wellington 49

roasted shallots and Yorkshire pudding

Wine

Tempranillo, Bodegas Eguíluz, crianza, rioja, spain 2021	10
Bordeaux Blend, Château Belles-Graves, pomerol 2016 <i>magnum</i>	20
Syrah, Louis Barruol, la pierrelle, hermitage 2016	30

/ first bites /

Seeded Parker House cultured butter	12
Caviar hash brown and crème fraîche	22 <i>ea</i>
Oysters pickled ramps and chive oil	26
Fluke Crudo fennel and pear	22

/ starters /

Chicken Liver Parfait pickled cherries and honey cardamom toast	18
Kale Salad toasted pine nut and 7 year gouda	21
Char Siu Duck milk bun and foie gras	21
Agnolotti corn and summer truffle	32
Rigatoni lamb ragu, rosemary and anchovies	30

/ mains /

Halibut gigante beans and wild mushrooms	45
Eggplant Parm sungolds and basil	26
Duroc Pork Chop XO and broccoli rabe	41

/ for two /

Roast Chicken tarragon, brioche and Albufera sauce	85
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Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

