

# The Noortwyck

## / Wine and Wellington /

### Beef Wellington 52

roasted shallots and triple cooked chips

#### 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 /

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

#### / starters /

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

#### / mains /

<b>Halibut</b> English pea and brioche velouté	42
<b>Branzino</b> garbanzo, green garlic and artichoke	39
<b>Duroc Pork Chop</b> rhubarb, fennel and broccoli rabe	41
<b>Roasted Half Chicken</b> tarragon, brioche and Albufera sauce	39
<b>BBQ Duck Breast</b> smoked beets and grumolo	52

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*

