

The Noortwyck

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| Seeded Parker House cultured butter | 12 |
| Caviar hash brown and crème fraîche | 20 <i>ea</i> |
| Oysters Henry's hot sauce and pickled shimeji mushrooms | 25 |
| Fluke Crudo sorrel and fennel | 22 |
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| Chicken Liver Parfait pickled grapes and honey cardamom toast | 18 |
| Green Asparagus black olive and meredith feta | 18 |
| Kale Salad toasted pine nut and 7 year gouda | 19 |
| Grilled Fingerlings stracciatella and black truffle | 22 |
| Char Siu Duck milk bun and foie gras butter | 23 |
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| Agnolotti English pea and pancetta | 28 |
| Bucatini crab and 'nduja | 28 |
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| Short Rib wild mushrooms, spigarello and black garlic | 44 |
| Striped Bass saffron gnocchi, favas and garbanzos | 39 |
| Glazed Farro nettles and green garlic | 26 |
| Duroc Pork Chop XO and broccoli rabe | 39 |
| Roasted Chicken Breast morels and Albufera | 38 |
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| <i>/ for two /</i> | |
| BBQ Duck Crown rhubarb and collard greens | 110 |
| Dry-aged Ribeye triple cooked chips <i>limited quantities</i> | 140 |

