

The Noortwyck

/ Wine and Wellington /

Beef Wellington 49

roasted shallots and Yorkshire pudding

Wine

Grenache, Domaine Val de Caire, coteaux d'aix-en-provence 2022	10
Bordeaux Blend, Château Belles-Graves, pomerol 2016 <i>magnum</i>	20
Syrah, Barruol, <i>la pierrelle</i> , hermitage, rhône valley, france 2016	30

/ first bites /

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

/ starters /

Chicken Liver Parfait pickled grapes and honey cardamom toast	18
Green Asparagus black olive and meredith feta	18
White Asparagus "cacio e pepe"	35
Bucatini crab and 'nduja	28
Char Siu Duck milk bun and foie gras butter	23

/ mains /

Striped Bass saffron gnocchi, favas and garbanzos	39
Glazed Farro nettles and green garlic	26
Duroc Pork Chop XO and broccoli rabe	39
Roast Chicken morels and Albufera	38

