

The Noortwyck

**menu is subject to change*

Seeded Parker House cultured butter	12
Oysters pickled ramps and chive oil	26
Caviar hash brown and crème fraîche	22 ea
Fluke Crudo fennel and pear	22
Kale Salad toasted pine nut and 7 year gouda	21
Roasted Honeynut Squash Soup sage brown butter	18
Char Siu Duck milk bun and foie gras butter	25
Agnolotti sunchoke and black truffle	34
Halibut gigante beans, wild mushroom, wasabi green pistou	42
Hispi Cabbage lentil and cipollini ragu, pine nuts	31
Wagyu Beef Cheek celeriac and roasted carrot	42
Duroc Pork Chop 'nduja XO and broccoli rabe	41
Roasted Turkey Breast all the trimmings	46
<i>/ sides /</i>	
Mashed Potatoes	9
Roasted Brussel Sprouts	9
Charred Green Beans	9
Whipped Sweet Potatoes	9

