

# The Noortwyck

<b>Seeded Parker House</b> cultured butter	12
<b>Caviar</b> hash brown and crème fraîche	22 <i>ca</i>
<b>Oysters</b> smoked trout roe and chive	26
<b>Fluke Crudo</b> fennel and pear	22
<b>Chicken Liver Parfait</b> pickled grapes and honey cardamom toast	18
<b>Green Asparagus</b> pistachio and meredith feta	18
<b>Kale Salad</b> toasted pine nut and 7 year gouda	21
<b>Grilled Fingerlings</b> stracciatella and black truffle	22
<b>White Asparagus</b> “cacio e pepe”	32
<b>Agnolotti</b> English pea and pancetta	28
<b>Linguine</b> clams and Calabrian chili	28
<b>Short Rib</b> wild mushrooms, spring onions and black garlic	44
<b>Striped Bass</b> saffron gnocchi, favas and garbanzos	39
<b>Glazed Farro</b> nettles and green garlic	26
<b>Duroc Pork Chop</b> ‘nduja XO and broccoli rabe	41
<b>Roasted Chicken Breast</b> morels and Albufera	38
<i>/ for two /</i>	
<b>BBQ Duck Crown</b> rhubarb and collard greens	110
<b>Dry-aged Ribeye</b> triple cooked chips <i>limited quantities</i>	140

