

# The Noortwyck

## *additions to start*

**Caviar** hash brown and crème fraîche 22 ea

**Half Dozen Oysters** horseradish mignonette and chive 26

**Seeded Parker House** cultured butter 12

**Char Siu Duck** milk bun and foie gras butter 25

Prix Fixe 130

*add wine pairings 75*

*select one from each course*

**/ first course /**

**Leeks Vinaigrette** hazelnut, meredith feta and black truffle

**Chicken Liver** grape jam, honey cardamom toast

**Hamachi** blood orange and radish

**/ second course /**

**Kale Salad** toasted pine nut and 7 year gouda

**Escargot Agnolotti** pernod and fennel

**Bucatini** lobster fra' diavolo

**/ third course /**

**Roast Chicken** collard greens and foie gras gravy

**Black Cod** caulilini and truffle butter

**Waygu Beef Cheek** chestnut and smoked bone marrow

**/ dessert /**

**Pavlova** strawberries and cream

**Millionaire's Shortbread** passionfruit caramel

**Raspberry Sorbet** champagne float

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

