

# The Noortwyck

<b>Seeded Parker House</b> cultured butter	12
<b>Caviar</b> hash brown and crème fraîche	22 <i>ea</i>
<b>Oysters</b> horseradish mignonette and chive	26
<b>Hamachi</b> yellow curry and radish	22
<b>Chicken Liver Parfait</b> cara cara marmalade, honey cardamom toast	18
<b>Kale Salad</b> toasted pine nut and 7 year gouda	21
<b>Green Asparagus</b> hazelnut, bottarga and sauce gribiche	22
<b>Char Siu Duck</b> milk bun and foie gras butter	25
<b>Agnolotti</b> squash and miso butter	29
<b>Bucatini</b> crab and 'nduja	34
<b>Grilled Short Rib</b> creamy polenta and wild mushrooms	42
<b>Halibut Grenobloise</b> English pea and brioche velouté	42
<b>Hispi Cabbage</b> lentil and cipollini ragu, pine nuts	31
<b>Duroc Pork Chop</b> rhubarb, fennel and broccoli rabe	41
<b>BBQ Duck Breast</b> smoked beets and grumolo	52
<i>/ for two /</i>	
<b>Roasted Chicken</b> tarragon, brioche and Albufera sauce	90

