



THIS EVENING'S SEASONAL MENU

**OMNIVORE OFFERINGS**

**AMUSE**

Crispy Sphere. Tuna Crudo. Caviar Spring Roll

**APPETIZERS**

Porcini Mushroom Dashi, Maine Scallops, Watercress, Soba Noodles

Foie Gras Terrine, Plantain-Date Confiture, Accompaniments

**FISH COURSE**

Artic Char, Artichokes, Nicoise Olives, Fava Beans, Lemon-Basil Pesto

Dungeness Crab, Peppered Pineapple, Celery and Thai Basil Broth

Halibut, Collard Greens, Ibérico Ham, Fingerling Potatoes, Truffle Butter

**MAIN COURSE**

Beef Tenderloin, Harissa Farce, Swiss Chard, Savory Beef Jus

Rack of Lamb, Vegetable au Vert, Rosemary Polenta

Roasted Quail, Sausage, Morel Mushrooms, White Asparagus Cream

**FIVE-COURSE MENU** \$125

**WINE PAIRING** \$85

**SPIRIT FREE PAIRING** \$65



## THIS EVENING'S SEASONAL MENU

### VEGETARIAN OFFERINGS

#### AMUSE

Crispy Sphere. Chawan-Mushi. Tomato Beefsteak Tart

#### APPETIZERS

Hot and Sour Clay Pot Tea Soup, Chinese Spinach, Morel Dumplings

Green and White Asparagus, Watermelon Radish, Soy Truffle Vinaigrette

#### SECOND COURSE

Potato Ravioli, Onion Marmalade, Tonburi Caviar, Vadouvan Sauce

Campanelle Pasta, Carrot Spears, Vegetable Bolognese, Cauliflower Crumbs

Fried Eggplant, Kinpira Gobo, Smoked Vegetable Consommé

#### MAIN COURSE

Fingerling Potatoes, Black Trumpet Mushroom, Peas, Minted Cilantro Pistou

Napa Cabbage, Wakame, Vegetable Panache, Snow Peas, Ito-Togarashi

Basmati Rice Risotto, Selected Vegetables, Lotus Root, Warming Spices

**FIVE-COURSE MENU** \$125

**WINE PAIRING** \$85

**SPIRIT FREE PAIRING** \$65



THIS EVENING'S SEASONAL MENU

**DINNER**

Served Tuesday-Sunday after 4pm

**CHEF'S CHOICE TASTING MENU**

A selection of iconic seasonal dishes from the kitchen of Noe

TO START

MAIN

CHEESES or DESSERT

**THREE COURSES PRIX-FIXE \$ 95**

**WINE PAIRING \$65**

**SPIRIT FREE PAIRING \$45**