



## THIS EVENING'S SEASONAL MENU

### OMNIVORE OFFERINGS

#### AMUSE

Crispy Sphere. Nantes Carrot Gazpacho. Caviar Spring Roll.

#### APPETIZERS

Tomato & Fennel Vichyssoise, Quail Egg, Speck and Arugula  
Ginger-Heirloom Tomatoes, Watermelon, Burrata, Fine Herbs

#### FISH COURSE

Corn Risotto, Langoustine, Wild Arugula, Summer Truffles  
Line Caught Cod, Vegetable Byaldi, Curried Eggplant, Kaffir Lime Leaves  
Striped Bass, Ibérico Ham, Tomato Provencal, Truffle Tomato Butter

#### MAIN COURSE

Roasted Duck, Plum Mostarda, Foie Gras, Garnet Potatoes, Bok Choy  
Rack of Lamb, Tomato & Bone Marrow Marmalade, Rosemary Polenta  
Ribeye-Steak, Green Tomato Chimichurri, Porcini Mushrooms

**FIVE-COURSE MENU** \$125

**WINE PAIRING** \$85

**SPIRIT FREE PAIRING** \$65



\* **Consumer Advisory:** The Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thoroughly, cooking such animal foods reduces the risks of illness.



## THIS EVENING'S SEASONAL MENU

### VEGETARIAN OFFERINGS

#### AMUSE

Crispy Sphere. Porcini Tempura Roll. Blue Kraut Tartine.

#### APPETIZERS

Chilled Clay Pot Tea Soup, Soba Noodles, Enoki Mushrooms, Chinese Spinach

Beefsteak Tomato Tart, Summer Truffles, "Herbs & Salad," Sherry Vinaigrette

#### SECOND COURSE

Potato Ravioli, Onion Marmalade, Tonburi Caviar, Vadouvan Sauce

Capellini Pasta, Eggplant Ragu, Vegetable "Sofrito," Garlic breadcrumbs

Miso Tofu "a La Placha," Pearl Onions, Kinpira Gobo, Lemongrass Consommé

#### MAIN COURSE

Ambrosia Sweet Corn Agnolotti, Green Papaya, Minted Cilantro Pistou

Napa Cabbage, Wakame, Vegetable Panache, Ito-Togarashi

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

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## 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

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