

Welcome to Winter at NOÉ

the flavors of local ingredients and cuisine inspired by the whims of the season

Starter

Price

Winter Greens Salad , curly kale, Belgian endive, shaved fennel, honeycrisp apple, pickled cranberry, creamy feta dressing, slivered almonds ^{V, Gf}	12
Artichoke Salad , roasted artichoke, hearts of palm, mixed greens, capers, parmesan, lemon vinaigrette ^{V, Gf}	12
Baby Beets , shallot, citrus, house greek yogurt, quinoa puff ^{V, Gf}	13
Spinach Salad , baby spinach, arugula, pomegranate seeds, tangerine vinaigrette, toasted pecans, fried goat cheese ^V	14
Spicy Crab Bisque , lump crab, chipotle cream, lemon thyme	15
Yellowtail Sashimi , salted cucumber, pickled ginger, wasabi, soy ^{Gf}	18
Ahi Tuna Tartare , cucumber, avocado, pine nut, togarashi oil, pickled jalapeno, sesame, wonton chip	18

Entrée

Vegetarian Pasta , edamame, cherry tomatoes, broccolini, pine nuts, cipolini onion, vodka sauce ^V	24
Cured Pork Bolognese , artisan spaghetti, shaved midnight moon cheese, fennel pollen	26
Mushroom Risotto , roasted wild mushrooms, black garlic cream, sweet pepper salad ^V	28
Scallops Risotto , seared diver scallops, arborio, crab, shrimp, bay scallops, pea shoots	35
Steak Frites , CAB 10oz New York strip steak, au poivre, parsley, garlic fries	35
ORA King Salmon , furikake Yukon puree, sweet ginger carrots, shishito peppers, mandarin-soy glaze ^{Gf}	29
Roasted Organic Chicken , red curry polenta, Brussel sprout salad saute, vindaloo-lime cream ^{Gf}	28
Kurobuta Pork Chop , red beans and rice, Cipollini onion, escarole, spicy pork jus ^{Gf}	33
Seafood Bouillabaisse , mussels, clams, scallop, shrimp, salmon, crab, grilled bread	35
Braised Short Rib , stewed Spanish potatoes, Portobello mushrooms, seared Brussel sprouts, rib jus ^{Gf}	30
14oz Hand Cut Rib Eye , yukon mash, charred broccolini, caramelized shallot glaze ^{Gf}	45

Sides

Yukon Potatoe Mash , butter cream ^{V, Gf}	10
Warm Caesar Brussel Sprouts , anchovies, parmesan, crushed almonds, mustard vinaigrette ^{Gf}	9
Red Beans & Rice , pork belly, Cajun spices ^{Gf}	10
Charred Cauliflower , blistered shishito peppers, smoked gouda, scallions ^V	10
Five Cheese Mac , leek béchamel, herb gratin ^V	12

DESSERT 12

Lemon Pudding Cake, blackberry compote, whipped crème fraiche

Sea Salt Pistachio Cake, warm pistachio cake, amaretto, pistachio ice cream

Hot Date Cake, whiskey toffee sauce, brown sugar, whiskey ice cream

Gluten Free (gf) Vegetarian (V) 20% Service Charge will be added to parties of 6 or more

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Beverages

Champagne & Sparkling

	<u>Glass</u>	<u>Bottle</u>
Chandon, Brut, California	11	45
Chandon, Rosé, California	12	52

Rose & White

	<u>6oz</u>	<u>9oz</u>
Hanzell Vineyards, Chardonnay, "Hanzell" Sonoma, California	18	24
Charles Smith, Riesling, "Kung Fu Girl" Washington State	11	14.75
Schloss Vollrads, Riesling, "Estate" Rheingau, Germany	14	17
Kris, Pinot Grigio, "Artist's Cuvée" delle Venezie, Italy	12	16
Chateau Ste. Michelle, Sauvignon Blanc, "Horse Heaven Vineyard" Washington State	12	17
Sacha Lichine SLS Rosé, Single Blend, Languedoc, France	13	17.25
Sokol Blosser, Rosé of Pinot Noir, "Estate Cuvée" Dundee Hills, Oregon	12	16
Landmark Vinyards, Chardonnay, "Overlook" Sonoma County, California	14	18.75
Lincourt, Chardonnay, Santa Barbara County, California	11	14.75

Red

	<u>6oz</u>	<u>9oz</u>
Hanzell Vineyards, Pinot Noir, "Sebella" Sonoma, California	18	24
Estancia, Pinot Noir, "Pinnacles Ranches" Monterey County, California	13	17
RouteStock Cellars, Pinot Noir, "99W" by Ponzi, Willamette Valley, Oregon	16	19
Sean Minor, Pinot Noir, Carneros, California	13	16
Bodegas Juan Gil, Monastrell, "Juan Gil" Jumilla, Murcia, Spain	12	16
Terrazas Altos del Plata, Malbec	13.5	18
Raymond, Cabernet Sauvignon, "R Collection" California	12	16
Charles Smith Wines, Merlot, "The Velvet Devil" Columbia Valley, Washington State	13.50	18

Draft Beer \$9

Angel City IPA, Los Angeles
Stella Artois, Belgium

Bottle Beer \$9

Sam Adams, Boston
Amstel Light, Amsterdam
Wolf Among Weeds IPA, Los Angeles
Guinness, Dublin

Specialty Cocktails

Botanical Crush \$17

Hendricks Gin, Fresh Lemon, Mint

Queen Park Swizzle \$15

Bacardi Superior Rum, Lime, Mint, Ango Bitters

Reposado Paloma \$17

Tres Generaciones Reposado Tequila, Grapefruit, Lime, Soda

Rye Manhattan \$16

Bulleit Rye, Carpano Antica Sweet Vermouth, Cherry Bitters