



Chef Glen Ishii is proud to introduce a palate of fresh ingredients from his Garden, located on the fourth floor, to your table – elegantly showcased throughout your dining experience. Enjoy the quenching taste of autumn and local ingredients enhanced by our contemporary American cuisine. Welcome to the autumn at NOË, one that sets us apart from the traditional.

Starters

Butternut Squash Soup	8
Sautéed Sea Scallops, Provençal Style	14
Platter of Cured Meats and French Cheese	12
Roasted Beets with Roquefort Cheese	12
Glenn’s Garden Tomatoes with Burrata	14
Field Greens with Balsamic Vinaigrette	11

Entrees

Rigatoni with House Cured Sausage and Goat Cheese	19
New Zealand King Salmon with Crispy Leeks and Citrus/Lavender Vinaigrette	26
Seafood Bouillabaisse with Mussels, Clams and Fish of the Day	23
Mediterranean Turbot Meunerie with Sautéed Watercress	28
Roasted Mary Farms Chicken with Potato Puree and Mustard Sauce	25
Vintage Prime Rib Eye with Bacon and Roquefort Pomme Puree	28
Maple Leaf Duck Breast	
with Roasted Vegetables Quinoa, Crispy Confit Cornet and a Raspberry Balsamic Reduction	26
Kurobuta Pork Chop with Cranberry Relish and Pumpkin Puree	26
Filet Mignon with House Made Short Rib Ravioli, Sautéed Spinach and Périgourdine Sauce	34

IRIS Prix Fixe
\$34
Appetizer

Burdock Root Soup with White Miso Essence
-or-
Fall Figs with Prosciutto with Wild Honey and Arugula
Entrée

Monkfish and Chips with House Made Tartar Sauce
-or-
Vintage Prime Flat Iron with Potato Puree and Horseradish Crème Friche
Desserts

Kabocha Pumpkin Pot de Crème with House Made Macaron
-or-
Gâteau au Chocolat with Tiramisu Ice Cream

20% gratuity will be added to parties of 6 or more

Noé Manager – Russell Dollente

Noé Executive Chef – Glen Ishii

For reservations call 213-356-4100

Noé Restaurant and Bar at Omni Los Angeles Hotel, 251 South Olive Street, Los Angeles, CA 90012