

# Welcome to Spring at NOË

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

<u>Starter</u>	<u>Price</u>
<b>Field Green Salad</b> , focaccia croutons, tomatoes, cucumber, shallot vinaigrette, <sup>V</sup>	12
<b>Artichoke Salad</b> , roasted artichoke, hearts of palm, mixed greens, capers, parmesan, lemon vinaigrette <sup>gf, V</sup>	12
<b>Local Beets</b> , puffed quinoa, micro greens, citrus supremes, greek yogurt <sup>gf, V</sup>	13
<b>Charred Chicories Salad</b> , baby romaine, apple, hazelnut, burrata, crispy shallot vinaigrette <sup>V</sup>	14
<b>Lamb Arancini</b> , lamb, mozzarella, roasted red pepper, leeks, truffle aioli	15
<b>Caprese</b> , burrata, heirloom tomatoes, garden basil, pickled red onions, aged-balsamic vinegar <sup>gf</sup>	15
<b>Seasonal Sashimi</b> , soy, hydroponic wasabi, micro greens	16
<b>Pan Seared Scallops</b> , parsnip, vadouvan almond, guanciale, fennel, honey crisp apple <sup>gf</sup>	16
<b>Ahi Tuna Tartare</b> , cucumber, avocado, pine nut, togarashi oil, pickled jalapeno, sesame, wonton chip	18
<b>Hamachi Crudo</b> , seared hamachi, piquillo pepper aioli, spiced almonds, cilantro oil, preserved lemon, radish, pickled plum <sup>gf</sup>	19
<u>Entrée</u>	
<b>Vegetarian Pasta</b> , portabella mushroom, peas, tomatoes, spinach, basil cream pine nuts <sup>V</sup>	24
<b>Braised Black Cod</b> , tempura maitake mushrooms, soy dashi, braised kale, asparagus	25
<b>Cured Pork Bolognese</b> , artisan spaghetti, shaved midnight moon, fennel pollen	26
<b>Rainbow Trout</b> , roasted asparagus, red lentils with oven dried tomatoes, mustard brown butter	26
<b>Scallops Risotto</b> , seared diver scallops, crab, shrimp, pea shoots arborio, citrus	32
<b>Pan Seared Salmon</b> , coconut milk infusion, red curry, basmati rice, carrot, spinach <sup>gf</sup>	28
<b>Cast Iron Seared Free Range Chicken</b> , rainbow chard, wild red rice, leek béchamel, chicken jus	29
<b>Kurobuta Pork Chop</b> , celery root, brown butter apple, guanciale, broccolini, sauce robert <sup>gf</sup>	33
<b>Seafood Bouillabaisse</b> , mussels, clams, scallop, shrimp, salmon, crab, grilled bread	35
<b>Domestic Lamb Rack</b> , yukon mash, rapini, carrot glaze, sherry reduction	36
<b>Angus Beef Tenderloin</b> , kohlrabi puree, pee wee potatoes, kale, bourbon-pepper glaze	38
<b>14oz Prime Hand Cut Rib Eye</b> , caramelized shallots, yukon mash, black pepper, thyme jus <sup>gf</sup>	45
<u>Side</u>	
<b>Fried Brussels Sprouts</b> , twelve year sherry vinegar <sup>gf, V</sup>	9
<b>Yukon Potato</b> , mash <sup>gf, V</sup>	9
<b>Broccoli Rabe</b> , butter, lemon	10
<b>Basmati Rice</b> , spinach and red coconut curry <sup>V</sup>	10
<b>Five Cheese Mac</b> , leek béchamel, herb gratin <sup>V</sup>	12

## Three Course Tasting Menu 45

### 1st Course

(choice of one)

#### **Hamachi Crudo**

seared hamachi, piquillo pepper aioli, spiced almonds, cilantro oil, preserved lemon, radish, pickled plum

#### **Caprese**

burrata, heirloom tomatoes, garden basil, pickled red onions, aged-balsamic vinegar

### Entrée

(choice of one)

#### **Domestic Lamb Rack**

yukon mash, rapini, carrot glaze, sherry reduction

#### **Pan Seared Salmon**

coconut milk infusion, red curry, basmati rice, carrot, spinach <sup>gf</sup>

### Dessert

#### **Valrhona Chocolate Carmel Tart**

chocolate cremeux, brulee marshmallow, orange gel <sup>V</sup>

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

## DRINKS

### 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
Conde Valdemar, Rosé, Rioja, Spain	11	14
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
Trivento, Malbec Blend, "Amado Sur" Mendoza, Argentina	13	17
Raymond, Cabernet Sauvignon, "R Collection" California	12	16
Charles Smith Wines, Merlot, "The Velvet Devil" Columbia Valley, Washington State	13.50	18

### Draft \$9

Angel City IPA, Los Angeles  
Stella Artois, Belgium

### Bottle \$9

Sam Adams, Boston  
Amstel Light, Amsterdam  
El Segundo Station No. 1 Red Ale, El Segundo  
Golden Road Hefeweizen, Los Angeles  
Wolf Among Weeds IPA, Los Angeles  
Beach House Amber Strand Brewing Co., Torrance  
Guinness, Dublin

### Cocktails

#### **Botanical Crush**

Hendrick's Gin, Fresh Lemon, Mint, Sugar  
**\$17**

#### **Rye Manhattan**

Bulleit Rye, Carpano Antica, Cherry Bitters  
**\$16**

#### **Grapefruit Jalapeno Margarita**

Avion Silver Tequila, Svedka Grapefruit Jalapeno Vodka  
**\$17**

#### **Raspberry Tea Lemonade**

Deep Eddy Sweet Tea Vodka, Fresh Lemon, Raspberry Puree, Iced Tea  
**\$15**

#### **Reposado Paloma**

Tres Generaciones Reposado Tequila, Fresh Grapefruit, Lime, Club Soda  
**\$17**