

Fortified Aperitif & Dessert Wines

PORT

1994 Warre's LBV Port	7.
NV Smith Woodhouse 10yr Tawny	7.
NV Cockburn's 10yr Tawny	8.
NV Graham's 10yr Tawny	9.
NV Fonseca 10yr Tawny	9.
1997 Quinta do Crasto Vintage Port	9.
NV Kopke 20yr Port (Tawny)	12.
1997 Cockburn's Vintage Port	15.

MADEIRA

NV Vinho Madeira, Full Rich	7.
1996 Justino, Colheita Madeira	8.
NV Broadbent, Malmsey-10 year old	15.

SHERRY

NV Tio Pepe, Palomino Sherry	7.
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*Many Sherry Wines are available ask your server

MARSALA

NV Cantine Florio, Ambra Seco Dry (chilled)	7.
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Dessert Wines

DESSERT WINES

1990 Villa di Vetrice, Vin Santo del Chianti	10.
2004 Musella, Amarone Riserva, Valpolicella	10.
2007 Pacific Rim, Vin de Glacière, Riesling	12.
2005 Royal Tokaji, 5 puttonyos	12.
2008 Araba, Late Harvest Viognier	12.
2006 Chateau de Coy, Sauternes	15.

Imported & Domestic Beers

BELGIUM

Chimay "Premier Red Label"	8.
Chimay "Premier Blue Label"	8.

FRENCH

Fischer "Amber Tradition" Alsace	7.
Castelain Blond	7.
DuPont Moinette Brune	7.
DuPont Saison Farmhouse	7.

GERMAN/AUSTRIAN

Schoenramer Pilsner	7.
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AMERICAN

Scrimshaw "Pilsner"	6.
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SOFT DRINKS, COFFEE & TEA

Coke2.	
Diet Coke	2.
7-Up	2.
Espresso	3.
Double-Espresso	4.
Jones French-Press Coffee	4.
Hot Tea	4.
Featuring "Art of Tea" artisanal flavors	

ITALIAN WATER

S. Pellegrino (bottle)	6.
Acqua Panna (bottle)	6.

corkage policy, fifteen dollars per bottle
or one bottle free corkage per bottle purchased
40 North Mentor Blvd, Pasadena 91106
626.795.7199

*Love is a friendship set to music
- Joseph Cossman*



Valentines Menu

Noir Food & Wine
Dinner 5:00PM – 11:00PM
Reservations 626.795.7199

Valentines Wines



VALENTINES MENU

5 Course Menu 69.

VALENTINES TASTING MENU WITH WINES

5 Course Tasting Menu 99.

** includes six listed wines*

Chef Claud Beltran & Staff

AMUSE BOUCHE

Heart beet salad

Goat cheese and tarragon oil

**Comte de Noblens, Champagne, Brut Rose*

COURSE I

Grilled blond Frisee

Crispy Coça with poached Quail, herb Dijon Vinaigrette

**2007 White Cottage, Sauvignon Blanc, Napa Valley*

OR

Poached Crawfish, Tot Soi and avocado salad

Cajun Vinaigrette

**2007 White Cottage, Sauvignon Blanc, Napa Valley*

COURSE II

Torchon de Foie Gras

Mango and ginger syrup

** 2006 Eitelsbacher Karthäuserhofberg, Kabinett Reisling, Mosel*

OR

Star Ruby Grapefruit and Parmesan Regiano

Wild arugula, extra virgin olive oil

**2007 Anaba, Coriel, Viognier Blend, Sonoma*

COURSE III

Seared scallops with crispy rice and blood oranges

**2008 William Fevre, Champs Royaux, Chablis*

OR

Local Halibut with English peas and potato

Extra Virgin olive oil, lemon and mint

**2008 William Fevre, Champs Royaux, Chablis*

COURSE IV

Lamb chops with potato gratin and béarnaise sauce

**2008 Cooralook, Strathbogie Ranges, Pinot Noir, Australia*

OR

Veal scaloppini with porcini and marsala sauce

**2008 Cooralook, Strathbogie Ranges, Pinot Noir, Australia*

OR

Vegetarian beet risotto

Roasted yellow beets and fava beans tarragon broth

**2008 Cooralook, Strathbogie Ranges, Pinot Noir, Australia*

DESSERT

Chocolate terrine of course

** 1994 Warre's LBV Port*

OR

Strawberry tart with passion fruit pastry cream

** NV Smith Woodhouse 10yr Tawny*

OR

Arabic Desserts platter for two

** NV Smith Woodhouse 10yr Tawny*