

Lunch Menu



Noir Food & Wine

40 North Mentor Ave • Pasadena • 626.795.7199

The Sixteen-Dollar Lunch

CHOOSE ONE PROTEIN

- Searched roasted Bistro steak
- Rolled stuffed chicken breast
- Seasonal fish
- Pork tenderloin medallions
- Veal scaloppini
- Bourbon street shrimp

CHOOSE ONE STARCH

- Roast fingerling potatoes
- Herb risotto
- Basmati rice
- Rosemary garlic olive oil pasta
- Pomme frites
- Cheese grits

CHOOSE ONE VEGETABLE

- Sautéed Haricot vert with shallots and mint
- Sautéed yellow patti pan squash
- Grilled zucchini and extra virgin olive oil
- Roasted Red pepper salad
- Hot house cucumber salad

CHOOSE ONE SAUCE (on the side or on the dish)

- Red pepper HARRISA
- Blue cheese nage
- Smoked tomato
- Red curried squash puree
- Chimi Churi sauce

The Nineteen Lunch 16.

Add: "Just Mixed Greens" Salad, For an additional 3.

SNACKS

Olives 4.
Assortment of olives from California

Glazed Nuts & Fresh Fruit of the Season 4.
Glazed pecans and fresh cut fruit selected by the chef

Onions & Mushrooms with Miso Garlic Sauce 4.
A mix of fresh mushrooms in olive oil with pickled onions

Fried Cotija Cheese 7.
With chimichurri sauce

Nachos a la "Francaise" 7.
Toasted baquette, melted raclette cheese
& roasted garlic oil

OPEN FOR DINNER
5PM, Saturday thru Sunday

FROMAGE BOARD

Cheese suggestions for white wine

- Saint André –Creamy, Soft
- Humboldt Fog –Sharp, Semi-Soft
- Bucheron –Sharp, Semi-Soft
- Saint Nectaire –Round, Semi-Soft

Chef's Selection of 4 cheeses 12.

CHARCUTERIE PLATE

Chef's Selection of 4 meats 14.

Coppa, Prosciutto, Chorizo & Salami
Served with Apricot Chutney & Glazed Nuts

SHRIMP & SAUSAGE GUMBO

Small Bowl 9.

Andouille and shrimp with green onion rice

SALADS

Just Mixed Greens 8.

with Herb Dijon Vinaigrette

Frissee Lettuce & Persian Cucumbers 8.

with chives, roasted garlic vinaigrette
& parmesan mousse

Fresh Burrata & Shaved Bosc Pears 10.

with walnut vinaigrette & parsley coulis

SANDWICHES

The Farwell Burger 12.

with tarragon, caramelized onions, remoulade sauce
& melted manchego

Shrimp Po' Boy 12.

Poached White Shrimp, Grilled Trevisio, Remoulade
& Tomato Salad

El Gallego Sandwich –BLP 12.

Smoked Bacon, Arugula & Roasted Bell Peppers
& Garlic Aioli

SPECIALTY OF THE CHEF

Searched Hudson Valley Foie Gras 19.

Raisin chutney

SIDES

Pommes Frites 6.

Goat cheese chive, bell pepper ketchup
& garlic aioli sauces

Haricot Vert 7.

Sautéed with garlic, shallots & mint

Patti Pan Yellow Squash 7.

Pan roasted with fresh herbs

Parmesean Chesse Grits 7.

Chef Bryan's homemade recipe

Roasted Fingerling Potatoes 9.

Wild mushrooms, fresh herbs
& white wine broth

Chef Claud Beltran & Staff