

NOIR FOOD & WINE

Upcoming Events

*Second Annual
Pasadena Pinotfest 2010*

*** Kris Curran Wine Dinner: Sunday, February 21st**

Chef Claud Beltran will prepare a five course dinner to pair with the newest release from Kris Curran & Bruno D'Alfonso. You may reserve your seat through our website and tickets are \$129 per person. Seating is limited. (*includes tax & gratuity)*

www.noirfoodandwine.com

*Small plates may be shared
or enjoyed individually.
-Bon appétit*

Imported & Domestic Beers

BELGIUM

Chimay "Premier Red Label" 8.

Chimay "Premier Blue Label" 8.

GERMANY

Schönramer Pils 7.

Schönramer Feistbier Märzen 8.

FRENCH

Castelain Blond 7.

Dupont Moinette Brune 7.

Dupont Saison Farmhouse 7.

Beverages

Coke 2.

Diet Coke 2.

7-Up 2.

Espresso (single) 3.

Espresso (double) 4.

French-Press Coffee 4.

Featuring "Trinidad Coffee Company"

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
2-4-10



Dinner Menu

*Noir Food & Wine
Monday - Friday
Lunch 11:30AM - 2:30PM
Sunday - Thursday
Dinner 5PM - 10PM
Friday - Saturday
Dinner 5PM - 11PM
Reservations OpenTable.com
or 626.795.7199*

Dinner Menu









Noir Food & Wine



Cheese, Charcuterie, Gumbo, Snacks, Sides & Desserts

FROMAGE BOARD

Cheese suggestions for white wine

-  Formage d’Affinois – Supple like Brie
-  Sainte Maure – Sharp, Semi-Soft
-  Brillat Savarin – Creamy, Soft
-  Humboldt Fog – Sharp, Semi-Soft
-  Bucheron – Sharp, Semi-Soft
-  Haystack Mtn. Red Cloud – Milky, Semi-Soft

Cheese suggestions for red wine

-  Willapa Hills Little Boy Blue – Mellow, Bleu
-  Epoisse – Sharp, Soft & Stinky
-  Vella Jack One-Year Monterey – Sharp, Hard
-  Fleur de Marquis – Sharp, Semi-Soft
-  Fourme d’Ambert – Sharp, Soft & Blue
-  Capricious – Sharp & Hard
-  Bellwether Carmody – Soft & Mellow
-  Mimolette – Hard, Sharp

Selection of 3 cheeses 10.

Selection of 6 cheeses 17.

CHARCUTERIE PLATE

Selection of 4 meats 15.

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

SHRIMP & SAUSAGE GUMBO

Small Bowl 9.

Andouille sausage and shrimp with green onion rice

SNACKS

Olives 5.

Assortment of olives from California

Glazed Nuts & Fresh Fruit of the Season 5.

Glazed pecans and fresh cut fruit selected by the chef

Onions & Mushrooms with Miso Garlic Sauce 5.

A mix of fresh mushrooms in olive oil with pickled onions

Fried Cotija Cheese 8.

With chimichurri sauce

Nachos a la “Francaise” 8.

Toasted baquette, melted raclette cheese & roasted garlic oil

40 North Mentor Ave • Pasadena •
626.795.7199

OPEN FOR LUNCH

11:30AM till 2:30PM, Monday thru Friday

Small Plate Salads, Entrées & Sides

SALADS

Frissee Lettuce & Persian Cucumbers 8.

Dijon Fourme d’ Ambert vinaigrette

Heirloom Beet Salad 8.

With chives, roasted garlic vinaigrette & parmesan mousse

Oro Blanco Grapefruit & Tot Soi Greens 9.

Pickeled leeks, avocado & miso vinaigrette

Fresh Burrata & Shaved Bosc Pears 11.

With walnut vinaigrette & parsley coulis

SEAFOOD

Crab Fritters 11.

Black pepper aioli & Carolina mustard sauce

Shrimp Remoulade 14.

Poached gulf white shrimp in its classic sauce & grilled Treviso lettuce

Seared Sea Bass 17.

Roasted sunchokes & red wine sauce

Seared Scallops 17.

With red curried squash purée, caramelized cauliflower & pomegranate seeds

MEATS

The Farwell Burger 12.

With tarragon, caramelized onions, remoulade sauce & melted manchego

Wild Boar Chile Verde 14.

Roasted chayote squash

Roasted Stuffed Chicken Leg
ala Upright Clayton 15.

Stuffed with shiitake mushrooms, cotija cheese, tarragon, mixed carrots & smoked tomato sauce

Braised Short Ribs 17.

Chippolini onions & horseradish creme fraiche

Veal Scallopini 17.

Porcini mushroom marsala wine reduction

Grilled Australian Lamb Chops 18.

Harissa sauce & wild mushrooms

Seared Bistro Steak 19.

With bleu cheese nagé, braised brussel sprouts and bacon

Seared 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

Pattypan Yellow Squash 7.

Pan roasted with fresh herbs

Parmesan Cheese Grits 7.

Chef Bryan’s homemade recipe

Roasted Fingerling Potatoes 10.

Wild mushrooms, fresh herbs & white wine broth

Chef Claud Beltran & Staff