

NOIR FOOD & WINE

Dinner Menu

Cheese, Meat & Snacks

Cheese, Charcuterie, Marinated Olives & Nuts

FROMAGE & CHARCUTERIE BOARD

Charcuterie or Cheese Selections













Selection of any 3 items 12.

Selection of any 6 items 19.

Cheese suggestions for white wine

-  Kunik (triple cream, rich, creamy-New York)
-  La Tur (Creamy- Italy)
-  Humboldt Fog (Sharp, Semi-Soft- USA)
-  Bucheron (Sharp, Soft- France)
-  Cabri Charme (Mild, semi soft- France)
-  Briallat Sauvarin (Triple Cream- France)
-  Fromage de Affinios (Creamy, Buttery-France)
-  Ossau Iraty (Semi firm, earthy, creamy-France)

Cheese suggestions for red wine

-  Cabot White Cheddar (Sharp, Semi-Firm-USA)
-  Epoisse (Sharp, Soft & Stinky-France)
-  Vella Jack Age Monterey (Sharp, Hard- USA)
-  Fourme d'Ambert (Sharp, Soft & Blue-France)
-  Percorino Medoro (Semi-Soft, Nutty-Italy)
-  Point Reyes (Creamy, Mild, Blue-USA)
-  Murcia al Vino (Firm, buttery, wine rind-Spain)
-  Midnight Moon (Semi hard, nutty-Holland)
-  Urguelia (Semi soft, creamy- Spain)
-  Mahon (Semi firm, lemony, sharp- Spain)
-  Teleme (Semi soft, creamy, tangy-California)
-  Goat Gouda (Semi hard, nutty, caramel flavor-CA)

Charcuterie Selections

Prosciutto- Dry Cured Ham
Genovese- Salami, Cured with garlic
Pepperoni- Spicy, Dry Cured Salami
Chorizo – Fermented Cured Smoked Sausage
Speck- Smoked Prociutto
Coppa-Cured Pork

Prosciutto Plate 12.
Sliced San Daniele prosciutto with grilled ciabatta bread

SHRIMP & SAUSAGE GUMBO

Small Bowl 10.
Andouille sausage and shrimp with green onion rice

SNACKS

Olives 5.
Assortment of olives from California

Persian Cucumbers 6.
Extra virgin olive oil, red wine vinegar & truffle salt

Nuts & Fresh Fruit 6.
Seasonally selected by the chef

Fried Cotija Cheese 8.
With chimichurri sauce

Small Plates

PRIMI SALADS

Grilled Haloumi Cheese 8.
Roasted tomatoes, arugula & olive oil

Heirloom Beet Salad 9.
Crispy shallots, roasted garlic vinaigrette & parmesan mousse

Yellow Tomato Salad 9.
Feta, parsley & tomato vinaigrette

Baby Romaine & Avocado Salad 11.
Maui onion, sliced avocado, vine ripened tomato Cotija-lime-cilantro vinaigrette

Fresh Burrata & Lolla Rossa Greens 11.
Citrus vinaigrette

SEAFOOD

Crab Fritters 13.
Black pepper aioli & Carolina mustard sauce

Grilled Curried Shrimp 17.
Chive apple salad

Pan Seared Grouper 19.
Shitake mushroom, corn & bacon ragout

Seared Scallops 19.
Heirloom cherry tomato salad & parsley puree

MEATS

The Farwell Burger 14.
With tarragon, caramelized onion, remoulade sauce & melted emmental cheese

Grilled Achiote Chicken 17.
Achiote-citrus marinade, Mexican succotash

Wild Boar Chile Verde Stew 17.
Roasted chayote squash & pasilla peppers

Seared Prime Hanger Steak 21.
Asparagus, almonds & shallot red wine reduction

CLAUD'S SPECIALTIES

Seared Hudson Valley Foie Gras 23.
Fresh stone fruit & passionfruit sauce

Grilled Australian Double Lamb Chops 26.
Picholine olive puree, grilled potatoes & fennel salad

SIDES

Pomme Frites 7.
Goat cheese chive, bell pepper ketchup & garlic aioli sauces

Haricot Vert 8.
Sautéed with garlic, shallots & mint

Ratatouille 7.
Tomato, Garlic, Eggplant and Traditional Ingredients

Shishito Peppers 9.
Sauteed in ginger, garlic, soy sauce & sesame

Curried Rice 7.
Sauteed with mint & cilantro

Parmesan Cheese Grits 8.

Chef Claud Beltran

OUR NOIR SPECIALTY BUTTER - \$3.50

Chef Claud Beltran has selected this premium, organic butter from Vermont Butter Company. This european style butter is ultra-sweet and a perfect addition to our Ciabatta bread.

Aperitifs (before & after dinner)

PORT

NV Noval Black, Porto	8.
NV Ferreira, Dona Antonia, Porto	9.
NV Kopke, Fine Tawny Porto	11.
2006 E.O.S., Late Harvest Zin, Paso Robles	12.
NV Warres, Otima, 10 yr Tawny	12.
NV Wiese & Krohn, 10 yr Tawny	12.
NV Ramos Pinto, Collector's Porto	14.
2005 Quinta do Crasto, LBV, Porto	15.
1997 Quinta do Crasto, Vintage Porto	20.
NV Ferreira 20 yr Tawny	22.
1978 Kopke Colheita, Porto	25.
1961 Kopke Colheita, Porto	39.

Kopke Port Flight 14.
NV Fine Ruby Tawny, 1961 & 1978 Colheita Porto

SHERRY

NV Lustau, Light Fino, Jarana	8.
NV Lustau, Dry Amontillado, Los Arcos	8.
NV Lustau, Oloroso, Don Nuno	10.
NV Lustau, East India Sherry	10.

DESSERT WINES

2008 Laffourcade, L' Echarderie, France	8.
2009 Eberle, Muscat Canelli, Paso Robles	8.
2008 Fore Family, Late Harvest S Blanc, Napa	12.
2007 Chateau de Cosse, Sauternes	16.

WINE (NON-ALCOHOLIC)

Fre, Merlot, Napa Valley (bottle only)	28.
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IMPORTED & DOMESTIC BEERS

Moinette, Brune, Dark Brown Ale, Belgium	6.
Scaldis, 12, Belgian Ale	6.
Dupont, Foret, Farmhouse Ale, Belgium	7.
Schonramer Pils, Germany, 500ml	7.
Saxo, Carocole, Blonde Ale	8.
Chimay, Grand Reserve, Blue, Belgium	8.

SOFT DRINKS & BEVERAGES

Soda	2.
Espresso (single)	3.
Espresso (double)	4.
French-Press Coffee (Trinidad Coffee Company)	4.
Hot Tea (Serendipi Tea)	4.
Indian Black Breakfast Blend, Yun Wu China Green, Chamomile & Lavender, Earl Grey	

ITALIAN WATER

S. Pellegrino (1L bottle-Sparkling)	8.
Acqua Panna (1L bottle-Flat)	8.

Small plates may be shared
or enjoyed individually.
-Bon appetit



Dinner Menu

Noir Food & Wine

Lunch
11:30 AM - 2:30 PM
Tuesday - Friday

Wine Bar Happy Hour
3:30 PM - 6:00 PM
Monday thru Friday
(Special Happy Hour Menu & Pricing)

Weekend Wine Bar
4:00 PM
Saturday & Sunday
(Bar Menu: cheese, charcuterie, fruits, nuts & snacks)

Dinner
5:30 PM
Monday thru Saturday

Prix Fixe Dinner
5:30 PM
Every Sunday*

RESERVATIONS RECOMMENDED

(* Wine dinners may preempt prix fixe)
Reservations: noirfoodandwine.com
or 626.795.7199
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