

NOIR FOOD & WINE



"fresh from the garden selections
and local procured product"

Chef Claud Beltran

Cheese & Charcuterie

- Fromage Board* (Selection of 4) 12.
Humbolt Fog, Brillat Savarin, Cabot Cheddar
& Forme de Ambert
- Charcuterie Board* (Selection of 4) 14.
Coppa, Chorizo, Salami & Pepperoni

Appetizer Plates

- Olives* 4.
Kalamata, Niçoise, Gaeta & Sevillano
- Nuts & Fruit* 4.
Almonds, Walnuts, Pecans & Fresh Fruit of the Season
- Ratatouille* 4.
Tomato, Garlic, Eggplant and Traditional Ingredients

Fresh Garden Vegetables

- Haricot Vert* 8.
Sautéed with garlic, shallots & mint
- Zucchini* 8.
Grilled with Extra Virgin Olive Oil
- Pomme Frites (French Fries)* 7.
Chef's choice

SHRIMP & SAUSAGE GUMBO

- Small Bowl* 7.
- Large Bowl* 10.
Andouille sausage and shrimp with green onion rice

Le Salads

- NOIR luncheon salad* 12.
Mixed spring greens diced, Persian cucumber,
Haricot Vert, sliced vine tomatoes fresh herbs
with Dijon herb vinaigrette
- Tomato and Burrata* 12.
Vine ripe tomatoes and De Steffano fresh burrata
micro basil and arugula dressed
in Tuscan Olive oil and vinegar
- Grilled asparagus & red endive* 12.
Mixed with field greens chopped olives, fennel vinaigrette
and crumbled fresh goat cheese
- Mediterranean Fatoush salad* 12.
Romain lettuce, tomatoes, Persian cucumber,
red onion and sumac vinaigrette with fried pita chips
and crumbled feta cheese

Lunch Plates

- Pan Seared Grouper* 18.
White bean & dill ragout
- Seared Hudson Valley Foie Gras* 22.
Scott farm apricots and chive lemon slaw
- Grilled Prime Hanger Steak* 22.
Grilled asparagus, almonds & shallot - red wine reduction

Hot Sandwiches

- All sandwiches get homemade potato salad, , potato chips
or fresh greens in vinaigrette
- Farwell Burger* 12.
Pinot Noir infused beef with marinated red onions,
cheddar and Remoulade sauce
- Tuscan Grilled Pork Sandwich* 12.
Ground pork seasoned with rosemary and garlic,
grilled cibatta bread & asiago cheese.
Served with fingerling potato salad.
- Po' boy du shrimp* 12.
White shrimp grilled or deep fried, grilled trevisio,
remoulade & tomato salad
- Grilled Cheese Croque au Vin* 12.
Pan seared bread with Ementhal
and Murcia al Vino goat cheese melted between
ratatouille vegetables,
Dijon mustard and yes a beer with this one.

Sandwich Combo

- Half Sandwich with*
Small Gumbo or Small Salad 14.
Choices: Sebastiani Italian Sandwich, Roasted Beef
Sandwich, El ChickAno Sandwich & Ham & Cheese de
Parma (Also comes with your choice of side dishes)

Sandwiches

- All sandwiches get homemade potato salad, , potato chips
or fresh greens in vinaigrette
- Sebastiani Italian Sandwich* 14.
Ciabatta bread with Capocollo, Mortadella, Genoa
salami and sharp provolone Olive oregano spread
and roasted red peppers, arugula greens
- Roasted Beef Sandwich* 14.
Home Roasted beef round sliced thin with chive
horseradish Havarti, garlic aioli, whole grain mustard
and frissee lettuce and grilled red onion
- El ChickAno Sandwich* 12.
Achiote and citrus marinated grilled chicken breast
with chipotle mayo, fresh tomato, red onion
and cilantro. And Spanish Manchego cheese
- Ham and Cheese de Parma* 15.
San Daniel prosciutto and Parmesan mouse spread
with fresh arugula and red vine tomatoes sauced
with extra virgin olive oil and aged red wine vinegar del
Nonno