

Noah's

Eclectic Bistro

November 15th – 18th

Appetizers

ESCARGOT & GNOCCHI Pork belly, grape tomato, mushroom, parsley butter	11
SEARED LUMP CRAB CAKE Cucumber salad, Dijon aioli	13
PEAR & PANCETTA TART Goat cheese cream, arugula, caramelized onion, balsamic glaze	11
SOUP OF THE DAY	8
APPLE, ENDIVE & ARUGULA White grapes, pecans, goat cheese, white balsamic vinaigrette	9
GRILLED ROMAINE Peppercorn dressing, grape tomato, shaved parmesan	8

Main Course

PAN ROASTED SWORDFISH Braised lentils, roasted eggplant & tomato ragout	28
MAINE LOBSTER TAIL Butter poached, shrimp & parmesan risotto, tomato jam	35
BEEF WELLINGTON 8oz Beef tenderloin, duxelles and spinach wrapped in puff pastry, port wine demi	36

Dessert

CHOCOLATE LAVA CAKE Vanilla ice cream, fresh berries	8
CINNAMON HONEY PANNA COTTA Spiced pear, walnut tuille	9

Chef Noah Miller