

NOIR *Café*

Chef's de Cuisine

NOIR CAFE PLATES

Chef Claud Beltran

Fromage Board

Époisses (France AOC, Cow)
Mimolette (France AOC, Cow)
Roquefort (France AOC, Sheep)
Camembert de Chevre (France AOC, Goat)
Asiago (Italy DOP, Cow)
Montasio (Italy DOC, Cow)
Manchego (Spain DO, Sheep)
Point Reyes Original Blue (California, Cow)
Humboldt Fog (California, Goat)
Cowgirl Pierce Point (California, Cow)
Three Sisters Serena (California, Cow)

Full Cheese Board of 11 cheeses (for the table) 38.
Selection of 3 cheeses 12.
Each additional 3.

Charcuterie Board

Shredded Duck Confit
Smoked Sausage
Smoked Salmon
Beef Tartar
Salmon Rillettes
Duck Pâté
Pork Terrene

Full Charcuterie Board of 7 meats (for the table) 30.
Selection of 3 Charcuterie Meats 14.
Each additional 4.

Appetizer Plates

Olives 4.
Kalamata, Niçoise, Gaeta & Sevillano
Nuts & Fruit 4.
Almonds, Walnuts, Pecans & Fresh Fruit of the Season
Onions & Mushrooms 4.
Shitake, Portabella, Morel, Oyster & Chanterelle
Pomme Frites (French Fries) 7.
Chef's choice
Oysters 14.
Six oysters of the day (served Thursday through Saturday)
Each Additional 3.

Dessert Plate

Bulgarini Gelato 4.
Your choice; Chocolate Hazelnut, Coconut, and Pistachio
Each Additional 3.

Salad Plate

Farmers Market Meritage Tomatoes 10.
With Asahi greens and Garlic Paprika

White Peaches, Burratta and Crispy Prosciutto

8.
Extra virgin olive oil and white pepper filo

Tonights Gumbo

10.
Summer Gumbo of the day
Ask your server

Plates

Smoked Salmon and Potato Taquitos 9.
Parley garlic sauce

Shrimp Remoulade

10.
Poached gulf white shrimp in its classic sauce, grilled Radicchio di Treviso lettuce

Crawfish and Caper Lemon Ceviche Salad

9.
With Weisser farms white beets, red beet vinegar sauce

Red Snapper Sautéed in Brown Butter and Garlic

18.
Red beans and rice, grilled asparagus

Seared Hudson Valley Foie Gras

19.
Scott farm apricots and chive lemon slaw

Roasted Stuffed Chicken Leg ala Upright Clayton

17.
Stuffed with shitake mushrooms, queso fresco and tarragon
Mixed carrots and smoked tomato sauce

Seared Prime Hanger Steak

19.
Sautéed mustard greens and chorizo gravy, grilled potatoes

Wild Boar Chili Verde

18.
White bean ragout and tortilla crisps and roasted chayote squash

Caponata Stuffed Green Squash

15.
Pesto sauce and fried olives

Noir Burger

12.
Pimot Noir infused beef with marinated red onions, cheddar and Remoulade sauce

Pomme Frites

7.
Aioli, red pepper ketchup, chive goat cheese

Sparkling Wines by the Glass

NV	Cascina Castlet	Sparkling	7.
NV	Scharffenberger	Brut	9.
2005	Duval-Leroy	Reims	13.

White Wines by the Glass

CHARDONNAY

2006	San Simeon	Chardonnay	9.
2005	Domaine Alfred	Chamisal Vineyard	10.
2006	E/K	Russian River	12.
2005	Arcadian	Sleepy Hollow Vineyard	15.

VIOGNIER

2005	Rockblock	Del Rio	13.
------	-----------	---------	-----

SAUVIGNON BLANC

2007	Line 39	California	7.
2006	Peter Michael	L'Apres Midi	14.

CHENIN BLANC

2004	Baumard	Savennieres	8.
------	---------	-------------	----

PINOT GRIGIO

2008	Benvolio	Friuli, Italy	7.
------	----------	---------------	----

RIESLING

2007	August Kessler	Rheingau	8.
------	----------------	----------	----

TORRONTES

2008	La Yunta	Mendoza	7.
------	----------	---------	----

Red Wines by the Glass

PINOT NOIR

2007	Red Tree	California	6.
2007	Poppy	California	7.
2005	Williams Selyem	Central Coast, California	12.
2006	Pali Wine Co.	Montazi Vineyard, Oregon	15.
2005	Joseph Drouhin	Savigny-les-Beaune, Burgundy	18.

MERLOT

2002	Domaine La Duc	Napa Valley, California	12.
------	----------------	-------------------------	-----

CABERNET FRANC

2006	Trentadue	California	7.
------	-----------	------------	----

ZINFANDEL

2004	Tandem	Aldine Vineyard, California	19.
------	--------	-----------------------------	-----

SYRAH & RHÔNE

2006	Dom de la Guicharde	Cotes du Rhone	7.
2003	Arcadian	Hommage a Max Syrah	19.

CABERNET SAUVIGNON & MERITAGE

2006	Line 39	California	7.
2004	L'Abbaye de St Ferme	Bordeaux	8.
2004	MacPhail	Justice Family	24.
2004	Rudd	Oakville Estate	45.

MALBEC

2005	Luigi Bosca	Mendoza	9.
------	-------------	---------	----

BARBERA

1999	Cigliuti	Barbera d'Alba, Serraboella	13.
------	----------	-----------------------------	-----

GRENACHE

2001	Menguante	Garnacha, Carineña, Spain	7.
------	-----------	---------------------------	----

CABERNET FRANC

2005	Ch. Perra Jouannet	Anjou, Loire Valley	7.
------	--------------------	---------------------	----

PETITE SIRAH

2005	Nadeau	Paso Robles, California	8.
------	--------	-------------------------	----

MOURVEDRE

2001	Tardieu-Laurent	Bandol, Provence	33.
------	-----------------	------------------	-----

Aperitif Wines by the Glass

PORT

N/V	Cockburn	10-Yr Old Tawny	12.
1997	Quinto Do Crasto	Vintage Port	12.
1997	Cockburn	Vintage Port	15.