



BAR
TO SNACK

Charcuterie Platter

Chef's selection of cured meats served with French bread & cornichons

Cheese Platter

Chef's selection of artisanal cheeses served with French bread, nuts & guava

Club Sandwich

With pan roasted vegetables, thick smoked bacon, & house made herb mayonnaise

Cod Cakes

Fried golden brown served with a creamy homemade tarter sauce & fresh lemon

Tuna Tartare

Topped with house made guacamole & accompanied with puffed quinoa-crusting tuna medallions

Classic Steak Tartare

Salmon Tartare

Served atop cucumber crown

Fried Lamb Chops

Stuffed with fresh mint & creamy ricotta

Pork Ribs

Basted in sweet tangy glaze & slow cooked

NOIR Kobe Sliders

Kobe beef grilled topped with aged sharp cheddar, red onion, crispy lettuce & signature sauce

Macaroni & Cheese

Baked in a cast-iron skillet with rich béchamel sauce, extra sharp Vermont cheddar & Emmental cheeses, & buttery bread crumb topping

Cone of Hand Cut French Fries

With truffle oil & fresh parsley

Thin Alsatian Pizzas:

With seared blue fin tuna, sun dried tomatoes, fresh wasabi & arugula

With Kobe beef Carpaccio & arugula

With fresh salmon & homemade basil pesto with arugula

With smoked hand cut pancetta & sweet caramelized onion



FIRST

Thin Sundried Tomato Tart

Topped with creamy goat cheese, fresh figs & aged balsamic vinegar

Smoked Salmon Roll

With sweet papaya, fresh cilantro & Cantonese sauce

King Crab Roll

With fresh mango, pink ginger, Asian vegetables & lemongrass broth

Kobe Beef Carpaccio

Topped with mache micro greens & truffle vinaigrette

Tuna Tartare

Topped with house made guacamole and accompanied with puffed quinoa-crust
tuna medallions

SECOND

GREENS:

Fresh Red Beet and Goat Cheese

Dressed with aged balsamic vinegar & mandarin blood orange served with flaky
phyllo-pizzetta

Chicken Salad

With soft poached egg and mustard dressing

Duck Salad

Smoked tender duck with fresh greens, crispy shallots & house made walnut dressing

Tuna Salad

Fresh seared with hearts of palm, olives, sundried tomato, marinated pepper,
avocado served with sesame dressing

NOIR Salad

mixed greens with pears, stilton blue cheese, walnuts & a champagne vanilla
vinaigrette



SANDWICHES:

NOIR Kobe Burger

Kobe beef grilled topped with aged sharp cheddar, red onion, crispy lettuce, crispy potato pancake, & signature sauce served with French fries

The NOIR Gourmet BLT

Thick slabs of hand cut smoked bacon, yellow heirloom tomatoes, butter lettuce, & house made mayonnaise served with French fries

ENTREES:

Organic Brick Pressed Chicken

Roasted with sesame seeds, tomatoes, & cork potatoes

Hanger Steak

Crusted with butter, shallots, & parsley served with French fries

Hand Cut Tagliatelle

Al dente with seasonal roasted carrots, zucchini & aged Parmesan cheese

Roasted Duck Breast

With spiced cranberry sauce, creamed spinach & oregano-crusted tomatoes

Jumbo Shrimp

With creamy risotto with forbidden black rice, drizzled with a lettuce emulsion

Baked Red Snapper

With julienned vegetables & Asian sauce



FIRST

SEA:

Smoked Salmon Roll

With sweet papaya, fresh cilantro & Cantonese sauce

Salmon Tartare

Served atop cucumber crown

Tuna Tartare

With house made horseradish and soufflé quinoa with pink peppercorn

LAND:

Thin Sundried Tomato Tart

Topped with creamy goat cheese, fresh figs & aged balsamic vinegar

Kobe Beef

Topped with mache micro greens & truffle vinaigrette

Duck Foie Gras

Buttery pate with green apple served with French toasted bread

Classic Steak Tartare

GREENS:

Fresh Red Beet and Goat Cheese

Dressed with aged balsamic vinegar & mandarin blood orange served with flaky phyllo-pizzetta

Chicken Salad

With soft poached egg and mustard dressing

Duck Salad

Smoked tender duck with fresh greens, crispy shallots & house made walnut dressing

Tuna Salad

Fresh seared with hearts of palm, olives, sundried tomato, marinated pepper, avocado served with sesame dressing

NOIR Salad

mixed greens with pears, stilton blue cheese, walnuts & a champagne vanilla vinaigrette



SECOND

LAND:

Organic Brick Pressed Chicken

Roasted with sesame seeds, tomatoes, & cork potatoes

Hand Cut Tagliatelle

Al dente with seasonal roasted carrots, zucchini, & aged Parmesan cheese

Roasted Duck Breast

With spiced cranberry sauce, creamed spinach & oregano-crusted tomatoes

Hand Cut Parpardalle

With ground beef, chorizo marmalade, onions, cream, & fresh rosemary

Herb-Crusted Rack of Lamb

With roasted garlic & potato gratin dauphinois, peppercorn sauce

Baked Veal Chop

With bleu cheese sauce & potato puree

Beef Short Ribs

Slow cooked served with spicy chorizo marmalade

SEA:

Jumbo Shrimp

With forbidden black rice risotto atop lettuce emulsion

Baked Red Snapper

With julienned vegetables & Asian sauce

Pan Seared Black Seabass

Served with potato puree & pinot noir sauce

Creamy Lobster Gratin

Baked chunks of fresh Maine lobster, spinach & house made gnocchi

Pan Seared Diver Sea Scallops

With creamy lemon risotto

Pan Seared Codfish

Atop basil pesto potatoes, sun dried tomato,
black olives & marinated herbs



THIRD

Thin Apple Tart

Madagascar vanilla ice cream & sea salt

Stuffed Crepes

House made bittersweet chocolate & tart raspberry ice creams

Belle-Hélène Pear

Madagascar vanilla ice cream & bittersweet warm chocolate

Lemon Tart

Seasonal lemon sorbet

Flaky Rum Baba

Stuffed with Chantilly rum-spiked cream served with roasted pineapple & house made sorbet

Crunchy Chocolate Cake

With caramelized wheat & confit mango

Sweet Chocolate Biscuit

With melting caramel & bright red fruits coulis

NOIR Fresh Fruit Salad

Seasonal fresh fruits with balsamic glaze, sweet biscuit & topped with fresh whipped cream

Peach Melba

Fresh whipped cream, Madagascar vanilla ice cream, & toasted almonds