

NOBLE'S DINNER MENU

Tuesday, October 20, 2009

APPETIZERS

LOCAL & REGIONAL CHEESE COURSE <i>(before or after dinner)</i>	12.00
TOMATO-BASIL BISQUE <i>Goat Lady Chevre Crostini</i>	6.50
HUNTER STEW <i>Ciabatta, Noble's Olive Oil, Micro Arugula</i>	10.00
SONOMA 'ARTISAN' FOIE GRAS TERRINE <i>Local Apple Butter, Gingerbread Crisp, Brioche, Honeycrisp Apple Reduction, House Ginger Ale</i>	20.00
NOBLE'S SMOKED SALMON <i>Ginger Crisp Apple Consommé, Watercress and Beet Salad, Celery Leaves, Apple Julienne, and Micro Bull's Blood</i>	12.00
CRISPY FRIED CALAMARI <i>Parmigiano Reggiano and Marinara</i>	10.00
PAN SEARED JUMBO LUMP CRAB CAKE <i>Caper Remoulade, BBQ Fingerling Potato Chips and Micro Cilantro</i>	13.00
PAN SEARED GEORGE'S BANK SCALLOPS <i>Butter Bean and Corn Succotash, Tarragon Beurre Blanc, and Beet Powder</i>	12.00
TASTING OF NOBLE'S CHARCUTERIE <i>Served with Mostarda, Flatbread Crisps, and Pickled Root Vegetables</i>	12.00

SALADS

WARM SOFT POACHED FREE-RANGE EGG AND FRISEE <i>Frisee, Arugula, and Endive, Fried Fingerling Potatoes, Bacon Lardoons, Black Mustard Vinaigrette, and grated Fresh Umbrian Autumn Truffle</i>	15.00
BABY GREENS <i>Tomatoes, Cucumber, and Shallot-Herb Vinaigrette</i>	6.50
BABY ROMAINE CAESAR <i>Parmesan Reggiano, Oven Roasted Tomato, Luque Olives, White Anchovy, and Lemon Oil</i>	8.00
CRISPY FRIED OYSTERS <i>Asian Greens with Chopped Egg, Roasted Red Peppers, Bacon, and Creamy Balsamic Bacon Vinaigrette</i>	16.00

PIZZAS

UMBRIAN AUTUMN TRUFFLE PIZZA <i>Cauliflower Cream, New Town Farms Baby Squashes, Pancetta, Dent de Lion, Pecorino Toscano, and Grated Fresh Black Umbrian Truffles</i>	16.00
GRILLED CHICKEN AND WILD MUSHROOM <i>Spinach, Manchego, and Pecorino Toscano</i>	11.00
HOUSE SMOKED SALMON <i>Goat Lady Chevre, Spinach, and Cream Sauce</i>	12.00

ENTREES

HOUSE PAPPARDELLE WITH BRAISED BEEF	20.00
<i>Wide Handmade Pasta topped with Braised Beef, Smoked Red Peppers, Fennel Braised Pearl Onion, Sylvette Arugula, and Shaved Pecorino Toscano</i>	
TOMATO PROVENCAL FILLED CANNELLONI	18.00
<i>House Pasta filled with Stewed Tomatoes, Onions, and Garlic, Topped with Bosky Acres Goat Cheese, Olive Oil Poached Artichokes, Fried Shallots, and Warm Black Olive Vinaigrette</i>	
GRILLED WHITE JUMBO SHRIMP AND GRITS	29.00
<i>Anson Mills Antebellum Grits, Bacon Lardons, and Shrimp Butter Sauce</i>	
PAN SEARED NORTH CAROLINA REDFISH	32.00
<i>Buttered Spaghetti Squash, Mountain Chanterelle Confit, Five Onion Cream, and Tega Hills Micro Chives</i>	
GRILLED SCOTTISH SALMON	28.00
<i>Fisher Farms Soubise, Potato Leek Cream with Black Mustard, Sautéed Mushrooms, Baby Carrot</i>	
PAN-SEARED ANGUS BEEF TENDERLOIN	30.00
<i>Yukon Gold Puree, Wood Roasted and Sautéed Vegetables, and Sauce Bordelaise</i>	
WOOD-GRILLED VEAL TENDERLOIN	36.00
<i>Mushroom and Cheese Ravioli, Sautéed and Wood Grilled Vegetables, Veal Glace</i>	
LONG ISLAND DUCK TWO WAYS	28.00
<i>Seared Breast and Leg Confit ~ Sweet Potato Puree, Honey Thyme Glazed Baby Turnips, Duck Glace</i>	
NORTH CAROLINA POULET ROUGE "COQ AU VIN"	25.00
<i>Red Wine Braised Leg, Creamed Spinach Gratin, Potato Confit, and Mushroom Chicken Jus</i>	
GRILLED GRATEFUL GROWERS PORK TENDERLOIN	30.00
<i>House Choucroute, Boiled Creamer Potatoes, and Bacon Jus</i>	

FEATURED FARM AND FARMER

BRAISED WHITE OAK PASTURES BEEF CHEEK	30.00
<i>Wood Roasted Ratatouille, Buttered Squash, Red Wine Sauce, Fresh Umbrian Truffles</i>	

WOOD GRILLED STEAKS

14 OZ. PRIME RIB EYE	35.00
<i>Foie Gras Butter</i>	
14 OZ. PRIME NY STRIP	35.00
<i>Madeira-Mushroom Butter</i>	

SIDES

ANSON MILLS "COUNTRY RISOTTO"	6.00	POTATOES AU GRATIN	5.00
ANSON MILLS GRITS <i>with House Bacon</i>	7.00	CREAMED SPINACH	6.00
YUKON GOLD PUREED POTATOES	6.00	NORTH CAROLINA FIELD PEA CASSOULET	8.00
BASIL-FRIED CORN	6.00	ROASTED ASPARAGUS <i>with Hollandaise</i>	10.00
POTATOES LYONNAISE	6.00	SAUTÉED WILD MUSHROOMS	14.00
POMMES FRITES	5.00	FISHER FARMS COLLARD GREENS	6.00

All of our artisanal, organic, naturally fermented breads are baked in house