



# BLANC

## BRUNCH AT NOIR

### ○ COLD

**BERRY CHIA SEED SMOOTHIE BOWL** ◆◆

*Acai, Flax Seed, Coconut, Goji Berries*

**SEASONAL MACERATED FRUIT SALAD** ◆◆

*Amaretto Passion Fruit Reduction, Mint*

**ACME SMOKED SALMON SALAD** ◆◆

*Kale Pesto, Gem Lettuce, Everything Cream Cheese, Charcoal Cracker*

**SALMON CARPACCIO** ◆

*Black Truffles, Ponzu*

**PUMPKIN SPICE PARFAIT** ■

*Apple, Butternut Squash, Yogurt, Granola*

### ○ BAKERY

**FRENCH TOAST** ■

*Maple Syrup, Seasonal Berries, Whipped Cream*

**RICOTTA & JAM TOAST** ■

*Housemade Ricotta, Seasonal Jam, Challah*

**AVOCADO TOAST** ●

*Jalapeno, Local Radish, Roasted Yellow Tomato*

*(Gluten Free Option Available)*

### ○ SUSHI

**SUSHI / SASHIMI TRIO**

Akami *(Lean Tuna)*

Oh Toro (\$) *(Fatty Tuna)*

Sake *(King Salmon)*

Hamachi *(Yellow Tail)*

Ebi *(Shrimp)*

Uni *(Sea Urchin)*

Miyazaki (\$) *(A5 Beef)*

Joshu Wagyu (\$) *(A5 Gunma)*

Shichiri (\$) *(A5 Hida Beef)*

**ROLLS**

Empire : *Spicy Tuna, Tobiko, Jalapeno*

Gallery : *Salmon, Avocado, Crisp Shallot*

Golden : *Hamachi, Tuna, Salmon, Avocado*

Century : *Salmon, Seared Yellowtail,*

*Wasabi Tobiko*

Lux (\$) : *Seared A5 Wagyu, Eel Aioli, Caviar*

Noir (\$) : *Toro, Caviar, Edible Gold Leaf,*

*Tuna Tartare*

Deco ● : *Avocado, Cucumber, Papaya,*

*Daikon, Arare, Pickled Carrot,*

*Wasabi Aioli, Spicy Furikake*

### ○ MAINS

**AGED CHEDDAR EGG WHITE FRITTATA** ◆◆

*Tuscan Kale, Fresno Pepper*

**COMTE EGG FRITTATA** ◆

*Nueske's Bacon, Scallion*

**SLOW POACHED EGGS** ◆◆

*Hollandaise Foam, Regular or Gluten-Free English Muffin*

*Choice of: Smoked Salmon, Tuscan Kale, Crisp Prosciutto*

**ANSON MILLS SHRIMP & GRITS** ◆

*Slow Poached Egg, Pickled Cherry Tomato, Parsley*

**TOKYO SUSHI BAGEL**

*Spicy Tuna, Salmon, Avocado, Sesame Seed, Sushi Rice, Seaweed Salad*

**OKINAWA SUSHI BAGEL**

*Yellowtail, Seared Tuna, Mango, Avocado, Bubû Arare Rice Cracker*

**LOX TRIO**

*Smoked Salmon : Acme, Catsmo Pastrami & Blue Hill Bay*

*Caper, Shallot, Everything Cream Cheese, Dill, Amy's Seeded Toast*

**VEGAN CHORIZO BOWL** ●

*Garlic Rice, Broccoli, Sweet Potato, Avocado*

**STEAK & EGGS**

**JAPANESE WAGYU**

*(Served by the oz, thinly sliced)*

Miyazaki A5 Beef

Joshu A5 Gunma (\$)

Shichiri A5 Hida Beef (\$)

**AUSTRALIAN WAGYU**

*(Prime steaks)*

8oz Filet Mignon (\$)

*(Westholme Australian Wagyu)*

24oz Cowboy Ribeye (\$)

*(Westholme Australian Wagyu bone in)*

### ○ SIDES

**POTATO ROSTI** ●

*Shallot, Parsley, Maldon Salt*

*Optional with Caviar or Sea Urchin*

**NUESKE'S BACON** ◆

**NORTH COUNTRY SMOKEHOUSE MAPLE SAUSAGE** ◆

### NOIR TASTING MENUS

CHOOSE ONE ITEM PER COURSE

5 COURSE \$115 *(Optional wine pairing)* \$95

3 COURSE \$75 *(Optional wine pairing)* \$55

*Tax and tip not included*

● SUPPLEMENT ◆ GLUTEN FREE ■ VEGETARIAN ● VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



## ○ COCKTAILS

**NOIR OLD FASHIONED** 18  
Martell Cognac, Palo Santo, Bitters

**BORDELLO FELLOW** 18  
Bacardi 4yr Rum, Laird's Bonded Apple Jack, St Germain,  
Fresh Lemon, Cherries & Bitters

**COMING UP ROSES** 18  
Tokai Suntory Japanese Whisky, Lemon Honey Ginger Cordial,  
Rose Essence, Laphraioig Spritz, Ginger & Rose Hip Garnish

**QUEEN VIC** 18  
Bombay Sapphire East Gin, Lemon Hibiscus Cordial, Egg White

**THE PASSERBY'S PARADISE** 18  
Grey Goose Vodka, Raspberry & Thyme, G.H. Mumm Brut Champagne

**THE ULTRAMAROON** 18  
Patron Silver Tequila, Illegal Mezcal Joven, Watermelon Beet Shrub,  
Burlesque Bitters & Smoked Salt

**LET'S MISBEHAVE** 18  
Aberfeldy 12yr Whisky, Rocky's Milk Punch, Martini Rossi Fiori,  
Lemon, Spanish Bitters, G.H. Mumm Brut Champagne

**NOIR 75** 18  
Malfy Gin Originale, G.H. Mumm Brut Champagne,  
Lemon Basil Cordial, Lemon Zest

**THE FIX IS IN** 18  
Don Julio Blanco, Lemon Honey Tarragon, Bitters

**NOIR BLOODY MARY** 18  
Absolut Elyx Vodka, Seasonal Flavorings & Garnishes

**RED SNAPPER BLOODY** 18  
Monkey 47 Gin, Seasonal Flavorings & Garnishes

## ○ GOLDEN BOWL

Our hand crafted cocktails served in a golden punch bowl: 250  
*Coming Up Roses, Passerby's Paradise, The Ultramaroon,*  
*Noir Bloody Mary with Absolut Elyx*

## ○ WINE BY THE GLASS

**SPARKLING** GLS/BTL  
*Champagne, G.H. Mumm Cordon Rouge Brut* 28 / 150

*Champagne, Moët & Chandon Imperial, Brut, France* 175

*Champagne, Veuve Clicquot Yellow Label Brut "Luminous"* 195

*Champagne, Ruinart Blanc de Blancs* 330

*Rosé, Moët & Chandon Nectar Imperial Brut, France* 300

### WHITE & ROSE

*Whispering Angel Rose Chateau d'Escalans, France, 2017* 21 / 110

*Riesling, Nik Weiss Urban, Mosel, Germany, 2018* 18 / 75

*Pinot Grigio, Scarpetta, Friuli, Italy, 2018* 18 / 75

*Sancerre, Domaine Pascal Balland, Loire Valley, France, 2018* 23 / 105

*Chardonnay, Philippe Collin, Bourgogne, France, 2016* 26 / 130

### RED

*Pinot Noir, Oyster Bay, Marlborough, NZ, 2019* 18 / 75

*Malbec Angulo Innocenti, Mendoza, Argentina, 2014* 19 / 80

*Cabernet Sauvignon, Justin, Paso Robles, CA, 2019* 23 / 105

*Chianti Classico, Villa Chianti Classico, Tuscany, Italy, 2013* 26 / 130

*Wine Pairings available : 3 course ( 55 ) and 5 course ( 95 )*

## ○ WINE BY THE BOTTLE

### WHITE WINE

*Riesling, Ansgar Clüsserath, Trittenheimer Apotheke, Kabinett, 2016* 105

*Sancerre, Alphonse Mellot La Moussière Blanc, Loire, France, 2018* 130

*Gavi di Gavi, Villa Sparina, Monterotondo, Italy, 2016* 150

*Chardonnay, Favia Carbone, Coombsville, CA, 2018* 200

*Chassagne Montrachet 1er cru Embazees, Joseph Drouhin, 2016* 375

### RED WINE

*Grenache, Black Slate, Priorat, Spain, 2017* 145

*Brunello di Montalcino, Poggio Salvi, Tuscany, Italy, 2014* 150

*Châteauneuf-du-Pape, Château de Manissy, Rhone, France, 2017* 170

*The Prisoner, Red Blend, Napa, CA, 2019* 190

*Saint-Émilion, Grand Cru Classé, Château Faugères, Bordeaux, 2015* 250

*Cabernet Sauvignon, Caymus, Napa, CA, 2018* 290

*Gevrey Chambertin 1er Cru, Maison Harbour, Bourgogne, 2017* 475