

Duchess

AT THE NOBLEMAN

Restaurant Week Menu

\$59 Select one from each course

Wine Pairing \$30

APPETIZER

SHORT RIB CROQUETTES

Short Rib, Smoky Shinerbock Cheddar, Potato

Toot Gott Palisades Blend, California

YELLOWFIN TUNA TOSTADAS

Avocado, Serrano, Lime Leaf,

House Made Tortillas, Salsa Macha

Lang Twins "Sand Point" Chardonnay, Lodi

GRILLED ARTICHOKE GFO VG

Lemon Aioli, Parmesan

Benziger Sauvignon Blanc, California

SALAD

WATERMELON SALAD V

Whipped Feta, Cucamelons, Mint,

Tajin, Hibiscus Vinaigrette

Space Age Rosé, Paso Robles

A LA WEDGE GF, VG

Baby Iceberg, Fried Shallots, Micro Chives,

Tomato, Savory Buttermilk Ranch

Argyle Pinot Noir, Oregon

ENTREE

STEAK FRITES

Chimichurri, House Cut Fries

Silver Ghost Cabernet, Napa

EGGPLANT PARMESAN V

Tomato Sauce, Mozzarella, Parmesan

Decoy Merlot, California

TAGLIATELLE BOLOGNESE GFO

House Bolognese, Gran Padano

Gomez Cruzado Roja, Spain

DESSERT \$12 Add On

AFFOGADO

Vanilla Gelato, Lady Fingers, Espresso, Whipped Cream

SEMI FREDDO

Frozen Custard, Seasonal Berries

GF - Gluten-Free, GFO - Gluten-Free Option, V - Vegetarian, VG - Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions