

# NOSH

ON NAPLES BAY

AT NOSH, WE INVITE YOU TO ENJOY OUR GLOBALLY DIVERSE OFFERING TO YOUR HEART'S CONTENT.

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## MEAT NOSH

**Sliced Iberico Ham** with goat cheese croquette & honey 'pearls'

**Foie Gras Pate** with apple Gelee & traditional garnishes

**Braised Niman Ranch Pork Cheek** with sauteed swiss chard & Porcini mushroom espuma

**Steak Tartare** chopped filet served over warm potato pave with white truffle aioli & caviar

**Miso Caramel Pork Belly Steam Buns** with KimChee cucumber

## SEAFOOD NOSH

**Savory Warm Stone Crab Bread Pudding** with slow-roasted tomato, parmesan & mustard sauce

**Seared Hokkaido Scallop** with sweet corn "Bisque", charred asparagus & cinnamon top mushroom

**Nori Seared Bluefin Tuna** with peanut soba noodles, whiskey barrel-aged soy & yuzu

**Pastrami Cured Salmon** with radish 'kraut', Australian feta, horseradish bubbles & mustard essence

**Grilled Octopus** with smoky eggplant, Meyer Lemon hummus & Romanesco

**Deviled Eggs (4ea)** with Osetra Golden Caviar

## VEGETABLE NOSH

**Duck Fat Tri-Colored Potatoes**

**Sweet Potato Duo**

**Sweet Corn with Cojita Cheese**

**Roasted Winter Root Vegetables**

**Roasted Farmers Carrots** with toasted coconut, carrot top Pestou

## SALADS

**Classic Caesar Salad** with crispy capers, parmesan, white anchovy & crouton

**Tomato & Buratta Salad** - Heirloom tomato, aged balsamic, pesto

**Pork Belly Wedge** - Baby lettuce, tomato, pork belly & blue cheese dressing

**Quinoa & Pea Tendrils** - Orange blossom honey, toasted black walnut & blueberries

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## LARGE PLATES

**Bouillabaisse** – Shrimp, scallops, mussels, fish medallions, simmered in a rich saffron seafood broth and served with Piment D Espelette Fettucini.

**Dry Aged Jurgielewicz Duck 'Cooked 2 ways'** – Crispy skinned medium cooked duck breast and Confit leg, served with sweet potato puree & cherry Duck Jus

**Butter Roasted Joyce Farms Chicken Breast** – Served with edamame, fresh corn, Benton's bacon & tomato succotash, finished with white truffle Beurre Fondu

**Chianti Laquered Niman Ranch Beef Short Rib** – Served with Anson Mills grits, mushroom Ragout and Marscapone cheese

**"Everything Bagel" Crusted New Zealand Ora King Salmon** – Seared Medium, served with chive 'pearl' Beurre Blanc & creamed cheese potato puree

**Butterfish** – Pacific Sablefish, Miso-Sake Bronzed, served with baby Bok Choy, Bamboo rice & Miso Beurre Blanc

## GRILLED STEAKS

**9 oz American Wagu & Dry Aged Manhattan Steak**

**Niman Ranch Pork Tomahawk Chop (18oz)**

**7oz Prime Aged Filet Mignon**

**36 Day Dry Aged Beef Tomahawk Steak**

\*Add Bearnaise, Cognac-Peppercorn, or Red Wine Demiglace to any Grilled Steak

## HOUSE MADE PASTAS

**Short Rib** – short rib, wild mushrooms, grilled vegetables tossed with fresh Pappardelle & topped with truffle crème fraiche

**Chicken "Cacciatore"** – Chicken, sweet peppers, mushrooms, Prosciutto simmered in San Marzano tomatoes & tossed with Casarecce noodles