

NOVI CHOPHOUSE



MOREL DINNER

AMUSE BOUCHE

MOREL CANAPÉ

CRISP POTATO, MOREL BUTTER, BRIE, POACHED MOREL, WATERCRESS FOAM

FIRST

MOREL RAVIOLI

QUAIL EGG YOLK, MOREL BROTH, LEMON GASTRIQUE, RED VEIN SORREL

SCHARFFENBERGER BRUT
MENDECINO

SECOND

FORGING FOR MORELS

FIDDLEHEAD, BEET, SPINACH, ARUGULA, FRISEE, FIG, GOAT CHEESE, PICKLED MORELS, MOREL VINAIGRETTE

HENRI NATTER SANCERRE

THIRD

FISH & CHIPS

POTATO CRUSTED BLACK COD, SHAVED BRUSSELS SPROUTS, MOREL FRITTER, MOREL REMOULADE, MOREL CAVIAR

DOMAINE DE DEUX
ROCHES "TRADITION"
MÂCON-VILLAGES

FOURTH

CORNISH GAME HEN

MOREL, ASPARAGUS, AND GRUYERE FILLING, RED PEPPER COULIS

POINT NORTH PINOT NOIR
WILLAMETTE VALLEY-UMPQUA VALLEY

INTERMEZZO

BEET, RHUBARB & MOREL SORBET

FIFTH

MOREL DUSTED DRY AGED CENTER CUT WAGYU STRIPLOIN

PARSNIP PUREE, SEA BEANS, MOREL DEMI-GLACE, SHAVED RADISH, MOREL CRISP

CHÂTEAU FONT DU LOUP
CHÂTEAUNEUF-DU-PAPE

FINAL

MOREL RED VELVET TORTE

MOREL HONEYCOMB, CANDIED MOREL, CRÈME ANGLAISE

BANFI "ROSA REGALE"
BRACHETTO D'ACQUI PIEMONTE

TUESDAY MAY 16TH 6:30 PM

ADULTS48

WINE PAIRINGS+38