the NOBLE GOAT
KITCHEN AND BAR

# THURSDAY NIGHT OCTOBER 1ST PRE FIX
3 COURSES $35

## FIRST COURSE (SELECT ONE)

GRILLED BABY ROMAINE
7-minute new hampshire red hen egg, shaved croutons, parmigiano-reggiano, garlic-caesar dressing

TRUFFLE POLENTA FRIES
lemon-parmigiano dressing, thyme

TUNA CRUDO+*
soy dressing, sesame, ginger, pistachio, avocado, cucumber, crispy wonton

GLAZED PORK RIBS
duck sauce, kimchi, sesame

## SECOND COURSE (SELECT ONE)

SOURDOUGH PIZZAS (PICK ONE)

SHRIMP SCAMPI
bucatini, texas gold shrimp, white wine brodo, garlic, lemon, parsley, parmigiano-reggiano (option to be made GF)

CRISPY SKIN RHODE ISLAND RED SNAPPER
smashed fingerlings, lemon-caper beurre blanc, fresh herbs, braised cherry tomato (GF)

WAGYU CHEESEBURGER
cooper sharp cheese, chile aïoli, lettuce, tomato, bread & butter pickles, fries, seeded bun

STEAK FRITES+
hanger steak, chimichurri, tuscan bread salad (heirloom tomato, cucumber, red onion, parmigiano-reggiano, vinaigrette), fries, lemon-parmigiano aioli (GF)+$10 upcharge

## DESSERT
DAILY SORBETS & GELATO