

CHEF KYLE APEL OF  
**WILEY'S**  
AT  
**THE NORUMBEGA**  
PRESENTS



## STARTERS

### DUCK CONFIT TACO \$15

SLOW COOKED DUCK LEGS / PICKLED  
SHALLOT & CHILI / PARMESAN CURED  
EGG YOLK / DUCK FAT TORTILLA

### PAIN DE MAIS \$13

CORN BREAD STUFFED WITH ROASTED  
BUTTERCUP SQUASH / OAXACAN CHEESE /  
SERVED WITH SALSA NEGRA

### BAKED BEANS \$12

NAVY BEANS / YELLOW EYE PEAS / HOMINY /  
SARSPARILLA / CREME FRAICHE / EPAZOTE /  
PIMENTON

### STEAK TARTARE \$20

SHALLOT / CHIVES / SMOKED SALT /  
CHIPOTLE AIOLI / QUAIL YOLK /  
BRAZEN SOURDOUGH

### CHICKEN LIVER TOAST \$20

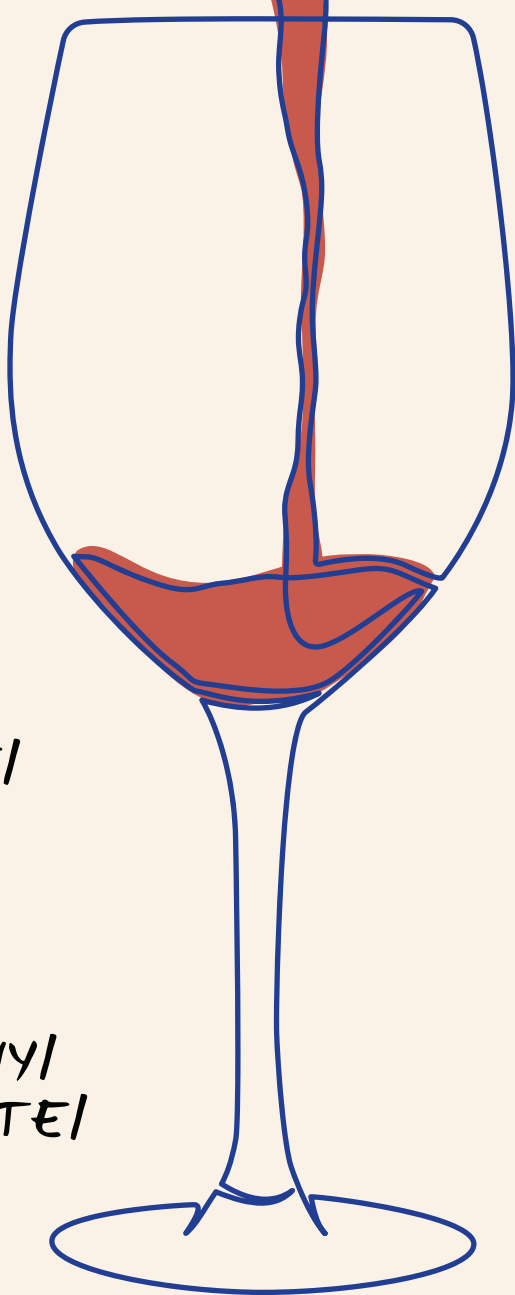
BRAZEN SOURDOUGH / HOUSEMADE PÂTÉ /  
ONION SOUBISE / CARAMELIZED  
PUMPKIN JAM / ARUGULA / PEPITA

### CHARRED GREENS \$16

CHARRED ESCAROLE / CITRUS / SMOKED  
TARRAGON, THYME, TAHINI DRESSING /  
BONITO FLAKES / SHAVED CARROTS /  
CURED YOLK

### BEETS \$16

ROASTED RED & PICKLED PINK BEETS /  
ORANGE LABNEH / SAVORY PISTACHIO  
ZA'ATAR GRANOLA / ICE WINE / MICRO  
CILANTRO



## MAINS

### COD CHEEKS \$30

ROASTED SUNCHOKES / VERMOUTH  
BUERRE BLANC / WILTED ARUGULA /  
CAVIAR

### ROASTED CAULIFLOWER \$26

BRAISED IN PASILLA & CUMIN / PAN  
ROASTED / FRENCH LENTILS WITH  
MIREPOIX / ROASTED SHIITAKE

### PORK BELLY \$29

PAN SEARED / SPICY PEPPER SOFRITO /  
SOFT FRENCH EGG / PEANUTS /  
SCALLIONS

### CAST IRON SKIRT STEAK \$40

HOUSE SAUCE / CRISPY POTATO /  
CREAMED SPINACH / COMPOUND  
BUTTER

### ROAST CHICKEN \$28

BRAISED & ROASTED HIND QUARTERS  
STUFFED WITH SUGAR KELP & HOMINY /  
PARMESAN JUS / ROASTED SQUASH &  
POTATO

