



noca Specials & Sunday Simple Supper Schedule

noca Corned Beef Sliders: Served Every Tuesday Night
Pickled Cucumber & Red Onions, Russian Dressing, Swiss Cheese Crema,
Spiced Potato Chips

noca Lobster Roll: Served Every Wednesday Night
Maine Lobster, Celery Root, Fines Herbs, Roasted Garlic Aioli,
Duck Fat French Fries or the "Hot Buttered" version, call for details

noca Wagyu Pastrami: Served Every Thursday Night
Crispy Poached Organic Egg, noca Pickles, Pickled Cabbage, Dijon Crema,
Pumpernickel Crouton

Thursday's at noca:

Thursday August 26 Four Peaks Brewery Beer Pairing Dinner

Thursday October 14 noca & Guest Chef Claudio Urciuoli of Prado

Thursday November 18 noca & Guest Chef Yasu Hashino of Yasu Sushi Bistro

SUNDAY SIMPLE SUPPER SCHEDULE \$35 Per Person

Late Sunday Simple Supper 8:00 PM – 9:00PM \$27 /PP

August 22 - South of the Border

- **First Course:** Ceviche – Shrimp, Cilantro, Tostones, Avocado, Tomato, Onion, Lime
- **Second Course (choice of): Sopas** – Duck Confit, Short Rib, Pork Belly / Summer Squash, Beans, Queso Fresco
Fish Tacos – Pickled Red Onions, Cabbage, Pico de Gallo
Vegetarian Calabacitas Torta – Tomato, Avocado, Cojita Cheese, Tomatillo Salsa
- **Dessert: Tres Leches Cake**
- **Supplement: TBD**

August 29 - Fried Chicken Night (last Sunday of the Month)

- **First Course: Cold Pasta Salad** – Roasted & Pickled Summer Vegetables, Smoked Cheddar Cheese, Balsamic Vinagrette
- **Second Course (choice of): Fried Chicken** – Creamed Corn, Braised Greens, Biscuits & Honey
Market Fish of the Day – Dill Potato Salad, Herb Jus
Tasting of Summer Vegetables
- **Dessert: Brownie Sundae** – Caramel, Spanish Peanuts, Mascarpone Gelato
- **Supplement: TBD**

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September 5 - Labor Day Grill

- **First Course: Caesar Salad** – Romaine, Croutons, Cherry Tomatoes, Pine Nuts, Caper Berries, Shaved Parmigiano Reggiano, Caesar Dressing
- **Second Course (choice of): Prime Roumanian Strip** - Potato Gratin, Wilted Spinach, Patty Pan Squash, Red Wine Jus
Market Fish of the Day – Green Bean Salad, Pickled Onions, Romesco
Tasting of Summer Vegetables
- **Dessert: Peanut Butter Smore Sundae** – Peanut Gelato, Chocolate, Graham Cracker Crumble, Brûléed Marshmallow
- **Supplement: TBD**

September 12 - Farm, Orchard & Vineyard Supper

- **First Course: Blinis Demidoff au “Eggplant Caviar”** – Pickled Red Onions, Lemon Crème Fraiche, Eggplant Purée, Blinis
- **Second Course (choice of): Sweet Potato Cannelloni** – Onion Jam, Young Broccoli, Red Wine Gastrique
Marinated Heirloom Tomatoes – Market Fish of the Day, Pesto, Marcona Almonds, Brioche “Little Soldiers”
New Crop Potato Salad – Prime Skirt Steak, Arugula, Gribiche
- **Dessert: Peach Crumble** – Malted Vanilla Gelato, Caramel
- **Wine Pairing \$15 / Supplement - TBD**

September 19 - Restaurant Week Italian Supper \$29

- **First Course: House Pulled Mozzarella & Heirloom Tomato Salad**
- **Second Course (choice of): Bucatini** – Beef Polpetini, San Marzano Tomato Sauce, Parmigiano Reggiano, Tuscan Olive Oil
Market Fish of the Day “a la Piccata” – Roasted Potatoes, Braised Greens, Lemon, Capers, Garlic, Parsley
Rigatoni a la Norma – Red Onion, Eggplant, San Marzano Tomatoes, Castelvetro Olives, Chili, Mint, Ricotta Salata
Prime Rib Eye (\$15 supplement) – Cannellini Bean Ragout
- **Dessert: Deconstructed Ricotta Cheesecake** – Honey, Citrus
- **Supplement: TBD**

September 26 - Restaurant Week Fried Chicken Supper \$29

- **First Course: Chopped Salad** – Organic Lettuces, Hard Boiled Farm Egg, Shaved Carrots, Cucumbers, Radishes, Chipotle Ranch Dressing
- **Second Course (choice of): Fried Chicken** - Mac & Cheese, Greens
Market Fish of the Day – Polenta, Baby Vegetables, Herb Jus
Tasting of Fall Vegetables
- **Dessert: Apple Cobbler** – Salted Caramel Gelato, Crème Fraîche
- **Supplement: TBD**

Menus are subject to change due to market availability & Mother Nature