

# NoMI

## Christmas 2008

### Amuse Bouche

Mulled Cider

Foie Gras

Spiced Date Puree, Pomegranate, Brioche

### Seafood Table

Selection of Market Seafood

Assorted Sushi of the Day

Steamed Snow Crab Claws

Oysters on the Half Shell

Shrimp Cocktail

Norwegian Smoked Salmon

Applewood Smoked Trout

Hawaiian Poke Salad

Beef Tataki

Asian Style

Marinated Mussel Salad

Seaweed Salad

Edamame, Cucumber, Deep Fried Tofu

Broccoli Salad

Tofu, Red Pepper, Baby Corn

Asian Noodle Salad

Assorted Vegetables Seafood and Lemon Vinaigrette

Accompaniments Include

Chopped Egg Whites & Yolks, Capers, Red Onion, Lemon Wedges, Diced Tomato, Chopped Dill

## **Bread, Cheese and Charcuterie Table**

Specialty Breads, Assorted Rolls, Flatbreads and Crackers

Selection of French and American Artesian Cheese

Squash Galette

Apple, Red Onion, Maytag Blue Cheese

Spanish Tortilla

Chorizo, Piquillo Peppers, Potato, Sauce Romesco

Country Style Pork Terrine with Pistachio and Truffle

Assorted Chutneys

Brine and House Smoked Organic Porkloin

Beluga Lentils, Pommerey Vinaigrette

Assortment of Artisan Salumi

Traditional Accoutrements

House Cured Gravlox

## **Cold Table**

Organic Winter Greens and Chicories

Citrus Vinaigrette

Grilled Fennel Salad

Citrus, Mint, Basil

Toasted Barley Salad

Dried Fruits, Goat's Cheese, Toasted Walnuts, Champagne Vinaigrette

Carmel Turnip and Fingerling Potato Salad

Shaved Cabbage, Bacon, Yellow Beet Vinaigrette, Basil Oil

Portobello Salad

Dried Apricots, Marcona Almonds, Parsley, White Wine Vinaigrette

Contemporary Waldorf Salad

Celery, Heirloom Apple, Macadamia Nuts, Chianti Vinaigrette

Christmas Fruits de Mer Salad

Boston Lettuce Wedge

Stilton Blue Cheese, Zinfandel Vinaigrette

**Hot Table**  
(Pre 2 P.M.)

French Toast Selection: Traditional, Chocolate Orange, Cinnamon Raisin, Pannetone

Mexican Hot Chocolate

Mini Belgian Waffles

Pancakes  
Spiced, Banana, Plain

Gruyere & Bacon Quiche

Herbed Lyonnaise Potatoes

Apple Smoked Bacon, Virginia Sausage, Canadian Bacon and Chicken Sausage

Roasted Chestnut Soup  
(Served all day)

Carving Station  
Prime Rib of Beef  
Caramelized Shallot Mashed Potato, Natural Jus  
(Served all day)

Cream Biscuits  
(Served all day)

Homemade Cornbread  
(Served all day)

(Post 2 P.M.)

Wild Rice  
Sausage, Apple, Laura Chenel Goat Cheese

Creamed Spinach with Nutmeg

Cauliflower Gratin

Bourbon Maple Mashed Sweet Potatoes  
Spicy Candied Pecans

Porcini and Potato Gratin  
Mascarpone

Braised Swiss Chard  
Dried Currants, Crumbled Basket Feta

Candied Thumbelina Carrots  
Pernod, Walnuts, Thyme

### **Ala Carte Main Courses**

Eggs Benedict  
Sautéed Spinach, Lobster Medallion, Hollandaise Sauce

Roasted Christmas Goose  
Parsnip Puree, Prune and Apple Stuffing, Cognac Jus

Fennel and Whole Grain Mustard Crabcakes  
Curry Mayonnaise, Frissee Salad

Maple Glazed Country Ham  
Prune and Apple Compote, Sweet Potato Puree, Braising Greens, Pork Jus

Wild Mushroom Risotto  
Baby Arugula, Parmesan Reggiano, Mushroom Cappuccino

### **Pastry Table**

Frozen Mint Parfait Terrine

Eggnog  
Whisky Gelee, Drunken Raisins

Mini Stolen

Mini Turtle Cheesecake

Caramel Cremeaux  
Apple Gelee

Blood Orange Flan

Milk Caramel Chocolate Caramel Crème Brulee

Apple Napoleon  
Cinnamon Cream

Carrot Cake  
Cream Cheese Mousse

Coconut Tapioca  
Haupia, Toasted Macadamia Nut

White Chocolate Mousse  
Linzer Crust, Dried Cherries

Assorted Christmas Cookies