



NoMI

**NoMI Private Dining  
Dinner Menu**

**FIRST COURSE**

Assorted Young Lettuces  
White Bean-Rosemary Purée, Vegetables Crudite

**SECOND COURSE**

*Please choose one of the following*

Pumpkin and Coconut Soup  
Duck Confit, Preserved Ginger, Cilantro

Burgundy Truffle and Foie Gras Crème Brûlée  
Caramelized Hazelnuts, Petites Herbs

Diver Scallops  
Cauliflower, Pine Nut, Sauce Vierge

**ENTRÉE**

*Please choose two of the following*

Catch of the Day  
Yukon Gold Potato Puree, Wilted Spinach, Sauce Vierge

Pan Roasted Brittany Turbot  
Cockles, Applewood Smoked Bacon, Black Trumpets  
*\$10 supplement per order*

Wild Mushroom Risotto  
Baby Arugula, Parmigiano, Mushroom Gastrique

Jamison Farms Lamb  
Braised Lamb Pastilla, Eggplant Marmalade, Pistachio

Prime Beef Tenderloin  
Truffled Polenta, Cipollini Onions, Beef Jus  
*\$10 supplement per order*

**DESSERT**

*Please choose two of the following*

Mont Noir

Chocolate Stout Cake, Malted Panna Cotta, Oatmeal Stout Ice Cream

St. Lucia

White Chocolate, Caramelized Puff, Passion Fruit, Banana, and Ginger

Seasonal Sorbet

Spiced Pear, Tropical Fruit, Crème Fraiche

Three Course Dinner: \$88

Four Course Dinner: \$98

*In order to facilitate the best service for you and your guests we are unable to accommodate more than two entree choices for parties of 17 persons or more.*

All prices subject to 11.50% sales tax and 20% service charge/fees. Menu price and selections subject to change without notice.

## HORS D'OEUVRES

### Cool

Selection of Sushi and Sashimi, Wasabi and Soy  
Asparagus Tartlette Truffle Vinaigrette, Laura Chanel Goat Cheese *vegetarian option*  
Quail Eggs with Crème Fraiche, American Sturgeon Caviar  
Scottish Smoked Salmon with Lemon Crème Fraiche, Traditional Blini  
Ponzu Marinated Tuna with Ginger Caramel



### Warm

Spanish Cheese and Olives  
Spinach and Manchego Empanadas with Chimichurri Sauce *not vegetarian*

Four varieties/Four pieces per person	\$22.00
Five varieties/Five pieces per person	\$27.50
Six varieties/Six pieces per person	\$33.00
Eight varieties/Eight pieces per person	\$44.00

Each additional hour is \$15.00 per person.