



## **NoMI Private Dining Dinner Menu**

### **FIRST COURSE**

Winter Lettuce and Chicories  
Sunchoke Purée, Vegetables Crudité

### **SECOND COURSE**

*Please choose one of the following*

Crème du Barry Soup  
Cauliflower, Crème Fraiche

*-Siberian Sturgeon Caviar can be added for a \$10 supplement per order*

Burgundy Truffle and “Foie Blond” Crème Brûlée  
Caramelized Hazelnuts, Petites Herbs

Pot au Feu  
Four Story Hill Farm Squab, Baby Vegetables, Consommée

Maine Lobster Carpaccio  
Lobster Knuckle Terrine, Yuzu, Sake  
*-\$10 supplement per order*

### **ENTRÉE**

*Please choose two of the following*

Slow Cooked Fish (Chef’s Market Choice)  
Celery Root Purée, “Tagliatelle” of Celery, Truffle Jus

Turbot Grenobloise  
Swiss Chard, Preserved Lemon, Brown Butter Foam  
*-\$10 supplement per order*

Wild Mushroom Risotto  
Baby Arugula, Parmigiano-Reggiano

Jamison Farm Lamb  
Artichoke-Pine Nut Caponata, Natural Jus



NoMI

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

Marcona Almond Crusted Duck Breast  
Ratatouille Nicoise, Tarragon Beurre Blanc

### **DESSERT**

***Please choose two of the following***

Chocolate-Raspberry Mikado  
Salted Guanaja Chocolate-Olive Mousse, Fresh Raspberries, Berry Gastrique, Orange Brioche Sticks

Pan Roasted Szechwan Pineapple  
Szechwan caramel, Coconut Bavarian, Coconut Dequasie

Trio of Sorbets  
Assorted Cookies

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 10.75% sales tax and 17% service charge. 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  
Sherry Vinegar Marinated Olives *vegetarian option*

### **Warm**

Sweet Corn and Peeky Toe Crab Chowder *available April though September*  
Spiced Butternut Squash Soup with Pear *available September through March*  
Spiced Sardine Escabeche, Chianti Vinaigrette  
Lobster Pastilla with Lime Crème Fraiche, American Sturgeon Caviar  
Tomato and Bocconcini Mozzarella Crostini *vegetarian option*  
Niçoise-style Pissaladière

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



## SMALL PLATES/TAPAS

Vegetable Bouillabaise en Cocotte Bouillabaise en Gelée, Marinated Baby Vegetables	\$14
American Sturgeon Caviar, Traditional Accompaniments	\$110
Sherry Vinegar Marinated Olives	\$6
Ratatouille and Poached Prawn Tartines	\$14
Selection of Artisan Charcuterie Culatello, Coppa, Lomo, Smoked Paprika, Finnochiona	\$16
Duo of Grilled Sausages Spanish Morcilla, Fresh Chorizo, Sauce Romesco	\$12
Marinated Spanish Cheeses Idiazabal, Cabrales, Assorted Olives	\$17
Grilled Octopus Young Vegetable Escabeche	\$17
Tomatoes Conserve Preserved Roasted Miniature Tomatoes, Bocconcini Mozzarella, Roasted Garlic and Herbs	\$11