

**NoMI Private Dining  
Dinner Menu**



**FIRST COURSE**

Winter Lettuce and Chicories  
Sunchoke Purée, Vegetables Crudité

**SECOND COURSE**

*Please choose two 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

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

Chestnut Gift  
Chestnut Mousse, Dark Chocolate Mousse,  
Marron Glacé, Chestnut Cognac Ice Cream

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

Country Beignets  
Caramel Cremeaux, Apple Granité,  
Cinnamon-Spiced Apple Cider

Trio of Sorbets  
Assorted Cookies

Three Course Dinner: \$88

Four Course Dinner: \$98

All prices subject to 10.75% sales tax and 17% service charge. Menu price and selections subject to change without notice.

The logo for NoMI is a square with a thin black border. Inside the square, the letters "NoMI" are written in a serif font, with the "o" in "No" being lowercase and the "MI" being uppercase.

## 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