

NoMI

NoMI Blooms with Limited-Edition Flower Menu

July 15 – August 15



Summer is in full bloom and **NoMI Executive Chef Christophe David** is embracing the season with his featured three-course **Flower Menu**. Celebrated for their visual splendor and enchanting scents, Chef David expands the beauty of the flower into the epicurean realm with these delectable dishes available exclusively at NoMI.

Tempura Zucchini Flower

Fennel | Heart of Palm | Crab Farce

Pan Roasted Alaskan Halibut

Summer Corn | Potato Fondant | Citrus Blossom Beurre Blanc

Rose Raspberry Sorbet

Gavotte | Violette Cream

Motivated by the visual versatility of flowers, Chef David truly brings the garden to the table with his innovative Flower Menu. The stunning presentation of fresh, savory ingredients decorated with edible flowers in this three-course prix fixe menu (priced at \$55 exclusive of tax and gratuity) engages all senses as guests enjoy a tranquil getaway from the city at NoMI, located atop the seventh floor of the Park Hyatt Chicago.

Limited-Edition Flower Menu

July 15, 2010 through August 15, 2010

Space is Limited & Reservations are Required

Available in the dining room for dinner service only

\$55.00 per person

exclusive of tax & gratuity

No Substitutions

312 239 4030

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