



NoMI Private Dining Lunch Menu

First Course

Citrus Beet Salad

Pear, Endive, Fennel with Citrus Vinaigrette, Spiced Walnuts
Valdeon, Mint Yogurt

Second Course

Please choose one of the following

Hierloom Tomato Buffalo Mozzarella

Wisconsin Arugula, Fried Shallots, Olive Tapenade

Roasted Butternut Squash Soup

Smoked Bacon Foam, Sage, Toasted Pumpkin Seeds

Entrées

Please choose two of the following

Catch of The Day

Chef's Market Choice, Yukon Gold Potato Purée,
Wilted Arugula, Sauce Vierge

Saffron Bouillabaisse

Diver Scallops, Calamari, Seafood Sausage,
Espelette Aioli, Sourdough Crouton

Center Cut Pork Chop

Risotto Croquette, Kaffir Ratatouille, Cornichon Jus

Braised Lamb Cannelloni

Housemade Spinach Pasta, Mushroom Ragout,
English Peas, Roasted Lamb Loin

Mediterranean Salad

Grilled Belgian Endive, Heirloom Tomato, Hummus,
Preserve Mushroom, Feta

Ikebana Sushi Platter

Chef's Selection of Fourteen Pieces Sushi and Sashimi

Desserts

Please choose two of the following

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

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

Trio of Sorbets
Assorted Cookies

Two Course Lunch: \$35
Three Course Lunch: \$45
Four Course Lunch: \$55

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 Fresh, Traditional Blini
Ponzu Marinated Tuna with Ginger Caramel
Sherry Vinegar Marinated Olives *vegetarian option*

Warm

Sweet Corn and Peeky Toe Crab Chowder *available April through September*
Spiced Butternut Squash Soup with Pear *available September through March*
Spiced Sardine Escabeche, Chianti Vinaigrette
Lobster Pastilla with Lime Crème Fresh, 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