



**NoMI Private Dining
Lunch Menu**

All Entrees are Served with Soup & Salad

Please choose one of the following

Pumpkin and Coconut Soup
Duck Confit, Preserved Ginger, Cilantro

Chicken and Apple Soup
Leeks, Cavados, Truffle Oil

Miso Soup
Traditional Garnishes

Please choose one of the following

Assorted Young Lettuces
White Bean-Rosemary Purée, Vegetables Crudite

Pear and Prosciutto Salad
Gorgonzola Picante, Mizuna, Pine nuts

Roasted Beet Salad
Watercress, Pistachio, Shaved Parmesan

Grilled Fennel Salad
Citrus, Mint, Shaved Apple, Endive, Poached Salmon

Entrées

Please choose up to two of the following

Catch of The Day
Chef's Market Choice, Yukon Gold Potato Purée,
Wilted Spinach, Sauce Vierge

Peeky Toe Crab Cakes
Whole Grain Mustard, Fennel, Saffron-Curry Rouille

Steak Sandwich
Bernaise Aioli, Caramelized Onions,

Salad of Confit Fingerling Potato and Nueske's Bacon

Yukon Gold Potato Gnocchi

Brown Butter, Black Trumpets, Butternut, Sage, Taleggio Fondue

Ikebana Sushi Platter

Chef's Selection of Fourteen Piece Sushi and Sashimi



Desserts

Please choose up to two of the following

Carrot Cake

Fromage Blanc Mousse, Caramelized Walnuts and Maple Orange Sauce

Seasonal Sorbet

Spiced Pear, Tropical Fruit, Crème Fraiche

Pistachio Nougat Tart

Filled with Jam and Berry Coulis

Chocolate Caramel Brownie Macaroon

Caramel Ice Cream, Mixed with Brownie Chunks

Two Course Lunch: \$45

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.