

## **NoMI Private Dining Saturday Brunch**



### **First Course**

Fresh Seasonal Fruit

Assorted Young Summer Greens  
English Pea Puree, Vegetables Crudité

### **Second Course**

*Please select up to two of the following*

Cucumber Gazpacho  
Pecky Toe Crab, Melon, Mint

Pate de Porc  
House made Pork Terrine, Citrus Mustard, Pickles

### **Third Course**

*Please select up to two of the following*

Freshly Baked Waffles  
Warm Walnuts and Canadian Maple Syrup

Buttermilk Pancakes  
Sliced Banana and Fresh Coconut

French Raisin Toast with Fresh Cream and Fig Coulis

Eggs Benedict "NoMI"  
Two Poached Eggs on Muffin with Sautéed Spinach,  
Lobster Medallion and Hollandaise Sauce

Egg White Omelette with Spinach and Buffalo Mozzarella

Open Vegetarian Omelette with Baby Greens

Chicken Panzanella Salad  
Tomato, Bread, White Beans, Chianti Vinaigrette

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

Seafood “Aioli”  
Diver Scallops, Calamari, Shrimp  
Espelette Aioli, Piquillo Pepper Broth

Tagine of Lamb  
Braised Lamb, Coucous, Harissa

Steak Sandwich  
Bernaise Aioli, Caramelized Onions,  
Salad of Confit Fingerling Potato and Nueske’s Bacon

Ikebana Sushi Platter  
Chef’s Selection of Fourteen Piece Sushi and Sashimi

**Dessert**

*Please select up to two of the following*

The Black Forest  
Chocolate Praline Ice Cream, Rooibos, Cherries

Caramel Garden " Roots"  
Rhubarb Sorbet, Licorice Caramel, Coffee Soil, Crunchy Malted Milk

Seasonal Sorbet  
White Peach, Tropical Fruit, Crème Fraiche

**3 Course Lunch: \$45 Per Person**

**4 Course Lunch: \$55 Per Person**

All prices subject to 11.50% sales tax and 20% service charge/fees.  
Menu price and selections subject to change without notice.

