

Dear Guest,

Welcome to our Sunday Park Brunch. The philosophy behind our brunch is to give you the ability to choose your meal with optimum freedom, providing premium service and high-quality ingredients. Experience each specialty table and select from a variety of savors and flavors. Then sit back and relax while we serve your preferred freshly prepared dish. Lastly, make sure to visit our pastry kitchen featuring an abundant selection of homemade pastries and luscious sweets.

~ Your NoMI Team ~

From the Ocean

Start at our Sushi Bar with Steamed Jonah Crab Claws, Assorted Sushi,
Norwegian Smoked Salmon...

From the Bakery

Pick up a Buttery Croissant, Fresh Roll with homemade jam or our special Bread Pudding.
Add to your plate an assortment of Artisan Cheeses, Charcuterie, and Pork Pate...

From the Garden

Refresh yourself with Mixed Organic Greens, Marinated Forest Mushrooms, and Asparagus...

From the Griddle

In the mood for Breakfast Fare, try our French Toast selection, Buttermilk Pancake Trio,
Apple Smoked Bacon...

From the Patisserie

Complete your meal with assorted house made Pastries & Chocolate Fountain.

Available on Sundays 11:15 a.m. – 2:30 p.m.
\$55 per person, \$27 children 12 and under
Includes juice and coffee or hot tea

Egg Benedict “NoMI”

Poached Egg with Sautéed Spinach, Lobster Medallion, Hollandaise Sauce

Specialty Omelettes

Egg White Omelette with Spinach, Buffalo Mozzarella,
Open Vegetarian Omelette with Baby Greens

Swan Creek Farm Pork Loin

Risotto Croquette, Kefir Ratatouille, Cornichon Jus

Catch of The Day

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

Braised Lamb Cannelloni

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