

Cocktail

Pear-Ginger Bellini 17

Pear Purée with Ginger Infused Syrup, Sparkling Wine

Cosmo-Bellini 16

Ketel One Citroen, Triple Sec, Peach Purée, Cranberry Juice, Sparkling Wine

Passion Fruit Mimosa 17

Passion Fruit Juice, Passion Fruit Liqueur, Sparkling Wine

Blood Orange Mimosa 17

Blood Orange Juice, Grand Marnier, Blood Orange Bitters, Sparkling Wine

NoMI Bloody Mary 14

Signature Spiced Tomato Blend

Mini Bellini 8

(Non-Alcoholic)

Sparkling Apple Cider, Peach Purée, Fresh Lemon Juice, Peach Bitters

Healthy Living

Immune Juice 14

Orange, Pineapple, Red Apple, and Ginger

De-Tox Juice 14

Navel Orange, Green Grapes, Watermelon, and Mint Leaves

Care Smoothie 16

Raspberries, Peaches, Strawberries, Aloe Vera, Soy Milk, and Ground Almonds

From the Ocean

Sushi Bar with Steamed Jonah Crab Claws, Assorted Sushi and
Norwegian Smoked Salmon

From the Bakery

Buttery Croissant, Fresh Roll with Homemade Jam or our special Bread Pudding,
Assortment of Artisan Cheeses and Charcuteries

From the Garden

Season Inspired Composition of Salads and Small Plates

From the Kitchen

French Toast selection, Buttermilk Pancake Trio, and Apple Smoked Bacon

From the Pâtisserie

Assorted mini Pastries, Petit Fours, and Mignardises

\$60 per person, \$30 children 12 and under
Includes juice and coffee or hot tea

NoMI Benedict

Poached Egg with Sautéed Spinach, Lobster Medallion, Hollandaise Sauce

Specialty Omelettes

Egg White Omelette with Spinach, Mozzarella di Buffala

or

Open Vegetarian Omelette with Baby Greens

Hand Made Tagliolini

Wild Mushroom, Fine Herbs, White Truffle Oil

Market Fish

New England Clam Chowder, French Potato Gnocchi, Wilted Spinach

Cobb Salad

Baby Gem Lettuce, Cherry Tomatoes, Lardons, Roquefort Dressing

Ryan LaRoche
Chef de Cuisine