

Cocktail

Pear-Ginger Bellini 11

Pear Purée with Ginger Infused Syrup, Sparkling Wine

Cosmo-Bellini 11

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

Passion Fruit Mimosa 12

Passion Fruit Juice, Passion Fruit Liqueur, Sparkling Wine

Blood Orange Mimosa 12

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

NoMI Bloody Mary 10

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

Digestion Juice 14

Kiwi, Green Apple, Grapes, and Pineapple

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

Frisée Greens, Marinated Forest Mushrooms, and Butternut Squash

From the Kitchen

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

From the Pâtisserie

Assorted mini Pastries, Petit Fours and Dark Chocolate Fountain

\$55 per person, \$27 children 12 and under
Includes juice and coffee or hot tea

NoMI Benedict

Poached Egg with Sautéed Spinach, Lobster Medallion, Hollandaise Sauce

Specialty Omelette

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

Parisian Saffron Gnocchi

Cauliflower Two Ways, Wild Mushroom, Parsley Pesto

Catch of The Day

Butternut Squash Purée, Fennel and Apple Salad, Walnut Vinaigrette

Flat Iron Steak Sandwich

Charred Onion Aioli, Pickled Jalapeno, Pepperjack Cheese

Christophe David

Executive Chef