

Champagne and Sparkling Wines

Prosecco, Nino Franco, Primo, Veneto 2007 15

Michael Turgy, Blanc de Blancs, Grand Cru à Mesnil sur Oger NV 20

Comte Audoin de Dampierre, Grande Cuvée, Brut NV 19

André Clouet, Brut Rosé Grand Cru à Bouzy NV 25

Ruinart, Brut Rosé NV 30

Cocktail

Pear-Ginger Bellini 17

Pear Purée with Ginger Infused Syrup, Prosecco

Passion Fruit Mimosa 17

Passion Fruit Juice, Passion Fruit Liqueur, Prosecco

Blood Orange Mimosa 17

Blood Orange Juice, Grand Marnier, Blood Orange Bitters, Prosecco

Cosmo-Bellini 15

Ketel One Citroen, Triple Sec, Peach Purée, Cranberry Juice, Prosecco

Mini-Bellini 10

(Non-alcoholic)

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

NoMI Bloody Mary 15

Tomato Juice, Chipotle Peppers, Basil Essence with a Celery Fleur-de-Sel Rim

Sake Bloody Mary 15

Tomato Juice, Fresh Wasabi

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

Couscous Salad, Assortment of Summer Tomatoes and Sweet Watercress

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 6-12
Includes juice and coffee or hot tea

Egg Benedict “NoMI”

Poached Egg with Sautéed Spinach, Lobster Medallion, Hollandaise Sauce

Specialty Omelette

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

Swan Creek Farms Ricotta Cavatelli

Asparagus, Morels, Ramps, Parmigiano

Catch of The Day

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

Steak Sandwich

Bernaise Aioli, Caramelized Onions, Arugula,
Salad of Confit Fingerling Potato and Neuskie's Bacon

Christophe David
Executive Chef