

HORS D'OEUVRES

COOL

Heirloom Tomato Brochette | Ciabatta | Mozzarella di Buffala *vegetarian option*
Foie Gras Torchon | Peppered Pineapple Jam | Brioche
Pork and Rabbit Pate | Pickled Tomato | Housemade Mustard
Ponzu Marinated Tuna | Ginger Caramel
Petite Farcis | Tomato | Smoked Trout Mousse
Gazpacho di Savilla | Watermelon | Cucumber *vegetarian option*

WARM

Fresh Quail's Egg | Tomato and Eggplant Ragout
Trio of Grilled Sausages | Traditional
Morcilla | Chorizo | Merguez | Chimichurri
Traditional Gruyere Gougere
Mini BLT | Tomato Confit | Basil | Pancetta | Tarragon Aioli

Four varieties Four pieces per person	22
Five varieties Five pieces per person	28
Six varieties Six pieces per person	33
Eight varieties Eight pieces per person	44

SUSHI

Katsura Platter 42

13 Piece

Tuna | Prawn | Eel | Yellow Tail | Egg Omelet Sushi

Yellow Tail Sashimi | Salmon Sashimi | California Roll

Kiku Platter 52

18 Piece

Tuna | Albacore Tuna | Salmon | Yellow Tail | Eel | Prawn | Egg Omelet Sushi

Yellow Tail | Tuna Sashimi | Salmon Sashimi | Yellow Tail Scallion Roll

STATIONS

NoMI Sushi & Sashimi Assorted Rolls Sushi Sashimi Wasabi Pickled Ginger Soy Sauce <i>100 Chef Fee</i>	35
Carpaccio Station Traditional garnishes to Include Olive Oil Aged Balsamic Petit Sylvetta Arugula Shaved Parmesan Pine Nuts <i>100 Chef Fee</i>	22
Seasonal Risotto Made-to-Order with Chef's Selection of Seasonal Vegetable <i>100 Chef Fee optional</i>	18
Tuna Tartare Station Chopped a la minute accompaniments to include White Anchovy Capers Chopped Herbs Worcestershire Tabasco Mustard Served with Toasted Pita <i>100 Chef Fee</i>	22
Charcuterie Hand Carved Serrano Ham or Prosciutto Chef's Selection of Pâtés Artisan Bread Flatbreads Traditional Garnitures	20
Fromage Imported and Domestic Artisan Cheese Dried Fruit Housemade Chutney Artisan Breads Lavosh	16
Market Vegetable Fresh Seasonal Vegetables Duo of Dips	12
Hand Carved Black Angus Strip Loin Sauce Bordelaise <i>Minimum of 25 guests</i> <i>100 Chef Fee optional</i>	27
Hand Carved Rack of Lamb Herb Crust Natural Jus <i>Minimum of 25 guests</i> <i>100 Chef Fee optional</i>	27

Dessert Table

22

Lychee Mango Tapioca | Green Tea Cream

Chocolate Pot de Crème

Vanilla Pot de Crème

Praline Crunch

Cheesecake

Chocolate and Fruit Tarts

Citrus Madeleines

Coconut Roche

Assorted Macaroons

Select Six (Passed or Stationed)

All pricing is per person and is based upon two hours of service time.

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

NoMI PRIVATE DINING WINE LIST

CHAMPAGNE & SPARKLING

Gruet Rose Methode Champenoise New Mexico Brut NV	50
Prosecco Nino Franco Primo Veneto	65
Roederer Estate Brut Anderson Valley NV	65
Comte Audoin de Dampierre Grand Cuvée Brut NV	95
Bruno Paillard Premiere Cuvée Brut	110
Michel Arnould & Fils Grand Cru Rosé Brut NV	95

WHITE WINES

Sancerre Lucien Crochet La Croix du Roy France	75
Sauvignon Blanc Cakebread Cellars Napa Valley	75
Sauvignon Blanc Te Koko Cloudy Bay Marlborough New Zealand	95
Grüner Veltliner Rudi Pichler Federspiel Wachau Austria	75
Riesling Spätlese Dr Hermann Urziger Würzgarten Germany	75
Assyrtiko Santorini Barrel Fermented Domaine Sigalas Greece	75
Pinot Gris Domaine Charles Baur Alsace France	50
Pinot Grigio Colterenzio Alto Adige Italy	60
Chenin Blanc Savennières Domaine des Baumard	65
Mâcon-Chardonnay Clos de la Crochette Les Héritiers du Comte Lafon	80
Chardonnay Flowers Vineyards & Winery Sonoma Coast	110
Chassagne-Montrachet Clos Devant René Lequin-Colin Burgundy	120
Meursault En L'Ormeau Domaine Boyer Martenot Burgundy	125

RED WINES

Crozes-Hermitage E. Guigal Rhone Valley France	75
Château de Pez Cru Bourgeoise Exceptionnelle Bordeaux France	115
Bourgogne-Pinot Noir Domaine Leroy France	120
Châteauneuf-du-Pape Domaine de Beaugard France	120
Château Revelette Le Grand Rouge Coteaux d'Aix En Provence France	70
Barolo Monfalletto Cordero di Montezemolo Italy	135
Rioja Reserva Bodegas Muga Spain	78
Pinot Noir Matetic EQ San Antonio Valley Chile	80
Pinot Noir Emeritus Winery Russian River Valley	85
Malbec Ben Marco Winery Mendoza Argentina	60
Cabernet Sauvignon ZD Winery Napa Valley	80
Merlot Duckhorn Winery Napa Valley	88

DESSERT WINES

Muscat Beaufort-de-Venise Domaine de Durban	55
Tokaji Fortissimo Gróf Degenfeld (500 ml)	100
Trockenbeerenauslese Chardonnay Weingut Rosenhof	80
Inniskillin Icewine Vidal	150
Vina Tabali Late Harvest Muscat Limari Valley	38
Port Taylor's Fladgate 10 Years	90

In order to provide you with the best service for you and your guests we are unable to accommodate more than two dinner wine choices for parties of 17 persons or more