

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 PLATTERS

Katsura 42
13 Piece

Tuna | Prawn | Eel | Yellow Tail | Egg Omelet Sushi
Yellow Tail Sashimi | Salmon Sashimi | California Roll

Kiku 52
18 Piece

Tuna | Albacore Tuna | Salmon | Yellow Tail | Eel | Prawn | Egg Omelet Sushi
Yellow Tail | Tuna Sashimi | Salmon Sashimi | Yellow Tail Scallion Roll

LUNCH MENU

APPETIZER

Please choose one of the following

BLT Salad

Applewood Smoked Bacon | Baby Gem | Vine Ripe Tomato

Composition of Heirloom Tomato

Mozzarella di Buffala | Shallots | Chianti Vinaigrette

Chilled Buckwheat Soba Salad with Prawns

Asparagus | Kaiware | Spicy Sesame Dressing

Traditional Caesar Salad

Romaine Hearts | White Belly Anchovy | Parmesan

Available with chicken or prawns for a supplement of \$10 per order

Housemade Pork And Rabbit Pâté en Croûte

Pickled Tomato | Housemade Mustard | Petite Salad

Gazpacho de Sevilla

Cucumber | Compressed Watermelon | Smoked Paprika

Miso Soup

Traditional Garnish

ENTRÉE

Please choose up to two of the following

Diver Harvested Scallops
Summer Gold Puree | Arugula Pesto | Zucchini | Corn Succotash

Prime Beef Tenderloin a Poivre
Pommes Boulangère | Sautéed Baby Vegetables
\$10 supplement per order

Park Club
Oven Roasted Turkey | Fried Egg | Applewood Smoked Bacon

Park Burger
Grassfed Beef | Widmer's 6 Year Cheddar | Pancetta | "Secret" Sauce
Available with a fried egg accompaniment for a supplement of \$5 per order

Homemade Ricotta Cavatelli
Garlic Confit | Tomato | Globe Artichoke

Sushi Platter
Chef's Selection of Sushi and Maki

DESSERT

Please choose up to two of the following

L'Apricot
Apricot Mousse | Pistachio Sponge | Sable

La Framboise
Raspberry and Chocolate Mousse | Almond Daquoise | Coulis

Le Mac
Trio of Macarons

Le Not Guilty
Non Fat Greek Yogurt Mousse | Minted Strawberry | Low Fat Granola

Two Course Lunch: \$40

Three Course Lunch: \$45

SOMMELIER PAIRING

TWO WINES

Cellar Selection Private Selection

White Wine paired with First Course

Red Wine

or

White Wine paired with Choice of Entrée

40

55

THREE WINES

White Wine paired with First Course

Red Wine

or

White Wine paired with Choice of Entrée

Dessert Wine

55

75

FOUR WINES

White Wine paired with First Course

Wine pairing with Second Course

Red Wine paired with Entrée

Dessert Wine

70

90

-White and red wine pours are 5 oz, dessert wine pour is 2.5 oz

-Above prices are per person. Any additional wine consumed will be charged accordingly

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