

## **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

## SUNDAY BRUNCH MENU

From the Ocean

Sushi Bar with Steamed Jonah Crab Claws | Assorted Sushi

Norwegian Smoked Salmon

From the Bakery

Buttery Croissant | Fresh Roll | Homemade Jam | Bread Pudding

Assortment of Artisan Cheeses | Charcuterie

From the Garden

Frisée Greens | Marinated Forest Mushrooms | Butternut Squash

From the Kitchen

French Toast Selection | Buttermilk Pancake Trio | Apple Smoked Bacon

From the Pâtisserie

Assorted Mini Pastries | Petit Fours | Dark Chocolate Fountain

## ENTRÉE

NoMI Benedict

Two Poached Eggs | English Muffin | Sautéed Spinach  
Lobster Medallion | Hollandaise Sauce

Egg White Omelette

Spinach | Buffalo Mozzarella

Open Vegetarian Omelette

Baby Greens

Diver Harvested Scallops

Summer Gold Puree | Arugula Pesto | Zucchini | Corn Succotash

Park Club

Oven Roasted Turkey | Fried Egg | Applewood Smoked Bacon

Homemade Ricotta Cavatelli

Garlic Confit | Tomato | Globe Artichoke

# 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*