

NoMI | KITCHEN

Executive Chef | Terence Zubieta

STARTERS

FRENCH ONION SOUP | 18
caramelized onion • gruyere • sourdough

PROVENÇAL MUSSELS | 28
prince edward mussels • kaffir lime broth
toasted baguette

FOIE GRAS MOUSSE | 26
sauternes • roasted peach mostarda
toasted brioche

LOBSTER BEIGNETS | 24
espelette remoulade • shallot • micro greens

PARK BOARD | 25
house cured meats • french cheeses
summer preserves • toasted sourdough

SALADS

BEET SALAD | 16
baby beets • bitter greens • almonds • dill yogurt
orange vinaigrette

LOCAL GREENS | 16
goat cheese • pickled fennel • walnut
white balsamic emulsion

CAESAR | 16
gem lettuce • parmesan brioche • white anchovy

ENTRÉES

LOBSTER | 60
winter vegetables • pommes purée
sauce à la vanille

PRIME RIBEYE* | 56
potato & bacon tartiflette • wild mushroom
romanesco broccoli • roasted garlic butter

DUCK BREAST* | 52
wilted chard • petite potato • foie gras
blackberry duck jus

HALIBUT FILLET* | 42
carrot purée • baby beets
almond gremolota • chive beurre blanc

GRILLED LAMB CHOP | 48
roasted grapes • cipollini onion piperade
herb pilaf • rosemary lamb jus

AUBERGINE GRATIN* | 32
roasted eggplant • provençal tomato sauce
sesame • sauce vierge

SUSHI*

POKE | 23
salmon or tuna
soybean • ginger • sesame seed

NoMI FUTOMAKI | 24
snow crab • eel • salmon • scallion

SALMON AVOCADO | 24
salmon • avocado • citrus dressing

CRUNCHY SPICY TUNA | 24
big eye tuna • shiso panko • togarashi

TIGER | 24
shrimp tempura • spicy big eye tuna
snow crab • avocado

SAKURA YELLOWTAIL | 24
yellowtail • kizami wasabi • chili paste

VEGETABLE | 18
cucumber • avocado • brussels sprouts • mushroom
asparagus • kanpyo

NoMI PLATTER | 80
chef's selection of nigiri & sashimi

SUSHI PLATTER | 50
chef's selection of maki & sashimi

SEAFOOD TOWER* | 70 PER PERSON
maine lobster • king crab • jumbo shrimp
snow crab • oysters
traditional sauces & accoutrements