NoMI

DESSERT

APPLE BOTTOM CRÈME BRÛLÉE 16
apple compote, piloncillo crème brûlée, toasted oat pecan streusel, cassis gel, chai ice cream
GF | V | CONTAINS NUTS*

TURON 16
toasted rice panna cotta, banana confit, dulcey chocolate snow, milk jam, wonton chips, jackfruit sorbet

BASQUE GOAT CHEESECAKE 17
compressed persimmon, brioche crisp, clementine gel, pine nut crispies, honey caviar, lemon sherbet
V | CONTAINS NUTS*

LATE NIGHT SNACK 17
chocolate brioche donuts, peanut crunch, chocolate espuma, NoMI cookie butter, cereal milk ice cream, yukon potato chips
V | CONTAINS NUTS*

ICE CREAM & SORBET 12
seasonal ice cream
GF | V

COOKIES & CANDIES 14
chef's collection of housemade cookies, sweets and confections

COFFEE & TEA

AFFOGATO 12
two brothers espresso, vanilla ice cream, biscotti

TEA 8
black | *park hyatt reflection, earl grey, decaf*
green | *jade dragon, jasmine song*
herbal | *peppermint, chamomile*

DRIP COFFEE	7
ESPRESSO	7
LATTE	8
CAPPUCCINO	8
SYRUPS chocolate, caramel, vanilla	1

COCKTAILS

PECAN OLD FASHIONED 24
angel's envy bourbon, toasted pecan syrup, walnut & orange bitters
CONTAINS NUTS*

SALTED CARAMEL ESPRESSO MARTINI 22
wolf point jackscrew vodka, espresso, mr. black coffee liqueur, salted caramel demerara

WINE

ST. CHRISTOPHER SPÄTLESE RIESLING	15
MARENCO 'PINETO' BRACHETTO d'ACQUI	16
DAMILANO MOSCATO D'ASTI	17
CHÂTEAU ROÛMIEU, SAUTERNES	21
RARE WINE CO. 'NY' MALMSEY MADEIRA	21
WARRE'S 'OTIMA' 10 YEAR TAWNY PORT	22
WARRE'S 'OTIMA' 20 YEAR TAWNY PORT	29
EMILIO HIDALGO PEDRO XIMENEZ SHERRY	23
ROYAL TOKAJI 5 PUTTONYOS 'RED LABEL'	32
INNISKILLIN VIDAL ICEWINE	33

GF - GLUTEN-FREE | V - VEGETARIAN

Our kitchen is not allergen-free. Despite precautions to minimize cross-contact, we cannot guarantee allergen-free dishes. Please inform your server of any allergies or sensitivities.

EXECUTIVE PASTRY CHEF
Solange Austin