NoMI

DESSERT

APPLE BOTTOM CRÈME BRULEE 16
apple compote, piloncillo creme brulee, toasted oat pecan streusel, cassis gel, chai ice cream
GF | V | CONTAINS NUTS*

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

BASQUE G.O.A.T. CHEESECAKE 17
compressed persimmon, clementine gel, brioche crisp, pine nut crispies, honey caviar, lemon sherbet
V | CONTAINS NUTS*

LATE NIGHT SNACK 17
chocolate brioche donuts, cookie butter, chocolate espuma, peanut crunchies, vanilla bean ice cream, yukon potato chips
V | CONTAINS NUTS*

ICE CREAM & SORBET 12
seasonal ice cream
GF

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

COFFEE & TEA

Affogato 12
two brothers espresso, vanilla ice cream
GF

Tea 12
black | *reflection, royal breakfast, earl grey, decaf*
green | *jade dragon, jasmine song*
herbal | *peppermint, chamomile*

Drip Coffee 7

Espresso 7

Latte 8

Cappuccino 8

Syrups 1
chocolate, caramel, vanilla

COCKTAILS

PECAN OLD FASHONED 24
angel's envy bourbon, toasted pecan syrup, walnut & orange bitters

SALTED CARAMEL ESPRESSO MARTINI 24
grey goose vodka, mr. black coffee liqueur, espresso, salted caramel demarara | decaf available upon request

WINE

ST. CHRISTOPHER 'PIERSPORTER GOLDTROPHEN' SPATLESE RIESLING	15
MARENCO 'PINETO' BRACHETTO d'ACQUI	16
DAMILANO MOSCATO D'ASTI	17
CHATEAU ROUMIEU, 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 XIMENIZ 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