

# NoMI

## STARTERS

### CHÈVRE & HERBS | 22

goat cheese • seasonal berries • lemon confit  
pickled strawberry • toasted baguette

V | NF

- GF OPTION AVAILABLE -

### MUSSELS | 34

prince edward island mussels • rosé  
toasted baguette

DF | NF

- GF OPTION AVAILABLE -

### OCTOPUS CARPACCIO | 30

mâche • aleppo pepper • verjus blanc

DF | NF

### RILLETTE | 28

duck confit • duroc pork • roasted garlic  
pickled apple • sourdough

DF | NF

- GF OPTION AVAILABLE -

### PARK BOARD | 32

house cured meats • cheeses  
seasonal jam • grilled sourdough

- GF OPTION AVAILABLE -

### SEAFOOD TOWER\* | 160

maine lobster • king crab • jumbo shrimp  
prince edward island mussels • snow crab  
east & west coast oysters

*traditional sauces & accoutrements*

GF | DF | NF

## SALADS

### TOMATO & BURRATA | 18

heirloom tomato • red onion  
olive tapenade • lemon rosemary vinaigrette

GF | V | NF

### LOCAL GREENS | 18

chèvre • pickled fennel  
candied walnut • asparagus • radish  
white balsamic emulsion

GF | V

### CAESAR | 18

gem lettuce • baby kale • white anchovy  
parmesan brioche crouton  
housemade dressing

NF

### CITRUS | 18

fennel • bitter greens • herb chèvre  
white wine vinaigrette

GF | V | NF

## ENTRÉES

### MUSHROOM | 34

maitake • shiitake • oyster mushroom  
hon shimeji mushroom • celery root purée  
zucchini • tomato • soy glaze

GF | DF | VG | NF

### RIBEYE\* | 64

king trumpet mushroom  
creamed baby kale • mustard jus

GF | NF

### SCALLOP\* | 56

roasted corn • patty pan squash  
baby tomato • pistou

GF | NF

### PORK CHOP\* | 60

cipollini onion • asparagus  
baby carrot • green garlic beurre blanc

GF | NF

### POULET | 40

sunchoke • petit pois • camargue red rice  
thyme & lemon jus

GF | NF

### SNAPPER\* | 48

cucumber • celeriac • baby carrot  
dill crème • crispy leeks

GF | NF

## SIDES

### AUBERGINE GRATIN | 14

sauce vierge

DF | VG | NF

### WILD MUSHROOMS | 14

garlic & thyme

GF | DF | V | NF

### HARICOT VERTS | 12

fleur de sel

GF | VG | NF

### CRISPY MARBLE POTATOES | 10

roasted garlic oil

GF | DF | VG | NF

### CAMARGUE RED RICE | 10

fresh herbs

GF | V | NF

Executive Chef | Terence Zubieta

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN | NF - NUT FREE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS