

## STARTERS

VICHYSOISE SOUP | 12  
butter poached potato - red vein sorrel - multigrain toast

SMOKED SALMON BEIGNETS | 18  
herb cream cheese - red ribbon sorrel - pickled red onion

## SALADS

*add chicken 12 | salmon or steak 14*

CAESAR | 13  
baby romaine - parmesan brioche crouton - white anchovy

ROASTED RAINBOW CARROT | 15  
arugula - goat cheese - shaved radish - crispy farro  
lemon vinaigrette

FARRO AND BARLEY GRAIN | 14  
baby kale - fresh apple - avocado - four hour egg

PETITE MACHE, KALE & DANDELION | 13  
pickled blueberries - blue cheese - brioche crouton  
red wine vinaigrette

LOCAL GREENS | 13  
concord grapes - goat cheese - pistachio - white balsamic vinaigrette

## LUNCH



## ENTRÉES

SEARED SIRLOIN STEAK | 35  
pommes frite - petite salad - beurre maître d'hôtel

AMISH CHICKEN BREAST | 34  
petit pois ashes - parmesan dusted potato croquette  
chicken jus

SKUNA BAY SALMON | 37  
black truffle butter salsify - pearl pasta - chervil

WHOLE WHEAT ORECCHIETTE | 28  
green lentils - wilted swiss chard & kale  
saffron tomato miso broth - tomato confit

POLISH SMOKED SAUSAGE | 34  
cheddar mashed potatoes - caramelized red onion  
mustard sauce

## SANDWICHES

*served with pommes pailles*

GRILLED WHITE FISH | 23  
grilled scallions - avocado - tomato - lemon herb crema  
sprouted grain bun

SEARED SIRLOIN STEAK | 26  
chimichurri - provolone - lettuce - tomato  
spanish batard

PANKO FRIED AMISH CHICKEN | 23  
fresno pepper aioli - housemade pickles - gem lettuce  
hawaiian bun

NOMI PRIME ANGUS BURGER | 23  
goat cheese - smoked applewood bacon - arugula - pickled mayo  
corn dusted bun

SLAGEL FARM BBQ PULLED PORK | 23  
champagne vinegar broccoli slaw - tobacco onion  
potato glaze bun

IBERICO HAM GRILLED CHEESE | 22  
raclette - winter fruit mostarda - kale - crispy shallots  
sourdough bread

FALAFEL & GRILLED VEGETABLE | 19  
snow white goat milk cheddar - poblano pepper mayo  
wheat & oat bun

## SUSHI

NOMI PLATTER | 80  
chef's choice of nigiri, sashimi, maki

SASHIMI PLATTER | 50 OR 90  
chef's selection of freshly cut sashimi

SUSHI PLATTER | 55  
chef's selection of nigiri

## MAKI

NOMI FUTOMAKI | 23  
snow crab-eel-salmon-scallion-rhubarb

CRUNCHY SPICY TUNA | 23  
big eye tuna-shiso panko-togarashi

TIGER | 23  
shrimp tempura-spicy big eye tuna  
snow crab, avocado

SALMON AVOCADO | 20  
salmon-avocado-citrus dressing

SAKURA YELLOWTAIL | 23  
cured cherry blossom leaf-chili paste

VEGETABLE | 18  
leek - green bean - broccoli  
asparagus - shiso

## BOWLS

BARA-CHIRASHI | 28  
seafood-wasabi soy sauce  
sushi rice

SAKE-OYAKO | 25  
salmon-wasabi soy sauce  
sushi rice-ikura