

N O M I | KITCHEN

FRENCH RESTAURANT WEEK

JULY 8 - 21

3-COURSE DINNER WITH BOTTLE OF WINE

\$178.90

FOR TWO

SALAD

LOCAL GREENS

Strawberry | Fennel | Goat Cheese | Pistachio
White Balsamic Vinaigrette

-or-

PETIT MACHE, KALE & DANDELION

Pickled Grapefruit | Blue Cheese | Brioche Crouton
Red Wine Vinaigrette

ENTRÉE

SKUNA BAY SALMON

Asparagus Meunière | Pomme Fondant | Gribiche Sauce

-or-

ROASTED AMISH CHICKEN

Petit Pois Purée | Butter Snap Peas | Yukon Potato Waffle Chips | Chicken Jus

-or-

SPINACH RAVIOLI DE ROYAN

Spring Vegetable Medley | Parmesan Cheese | Petit Herb Salad

DESSERT

FRANGIPANE TART

Almond Frangipane | Stone Fruit | Brie | Honey & Saffron Ice Cream

-or-

BUGNES DE PROVENCE

Strawberry Jam | Nutella | Vanilla Bean Crème Anglaise

WINE

PAJOT, "4 Cepages," Côtes de Gascogne, 2018

-or-

LA GARRIGUE DU MIDI, Cabernet Sauvignon, Pays d'Oc, 2016

Tax, gratuity and additional beverage not included.