



**CHICAGO
RESTAURANT
WEEK 2020**

JANUARY 24 -- FEBRUARY 9

DINNER

STARTER

SHRIMP TEMPURA AVOCADO MAKI

Tempura Shrimp | Cream Cheese | Avocado | Cucumber | Eel Sauce

SMOKED SALMON BEIGNETS

Herb Cream Cheese | Red Ribbon Sorrel | Pickled Red Onion

FRENCH FIVE ONION SOUP

Caramelized Onions | Gruyere | Parmesan | Sourdough Crouton

ENTRÉE

ROASTED AMISH CHICKEN BREAST

Potato Parmentier Cordon Bleu | Baby Watercress | Petit Onion | Chicken Jus

SKUNA BAY SALMON

Lemon Mashed Potatoes | Caramelized Broccoli | Golden Sauce

HANDMADE PAPPARDELLE "TARTIFLETTE"

House Bacon | Caramelized Onion | Parmesan | Raclette & Brie Cream

N o M I | K I T C H E N

The Restaurant Week menu is for each guest to enjoy individually.



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PUMPKIN VELOUTÉ

Herb Goat Cheese | Sourdough Crouton | Salted Pumpkin Seeds

ENTRÉE

16 oz. CREEKSTONE FARMS BEEF CHATEAUBRIAND

Yukon Gold Potato Croquette | Roasted Broccoli | Béarnaise

ALASKAN HALIBUT

Green Lentils Dupuis | Grilled Leek | Charred Onion | Beurre Blanc

HANDMADE PAPPARDELLE "TARTIFLETTE"

House Bacon | Caramelized Onion | Parmesan | Raclette & Brie Cream

DESSERT

STICK TOFFEE PUDDING

Brown Butter Pecan Ice Cream | Smoked Candied Pecans

OPERA TORTE

Salted Cold Foam | Caramélia Ice Cream

NoMI|KITCHEN

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