

# N o M I | KITCHEN

JANUARY 24 - FEBRUARY 9

## DINNER

2 COURSES | \$36

3 COURSES | \$48



## TWO-COURSE

### 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 | Egg Yolk Sauce

#### HANDMADE PAPPARDELLE "TARTIFLETTE"

House Bacon | Caramelized Onion | Parmesan  
Raclette & Brie Cream

## THREE-COURSE

### 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

#### SEARED STONE BASS

Green Lentils Dupuis | Grilled Scallions | Beurre Blanc

#### HANDMADE PAPPARDELLE "TARTIFLETTE"

House Bacon | Caramelized Onion | Parmesan  
Raclette & Brie Cream

### TWO FORKS

#### CREEKSTONE FARMS BEEF CHATEAUBRIAND

Yukon Gold Potato Croquette | Roasted Broccoli | Béarnaise

### DESSERT

#### GALETTE de ROIS

Puff Pastry | Almond Frangipane | Thyme Roasted Apple  
Honey Saffron Ice Cream

#### DARK CHOCOLATE CRÈME CARMEL

Caramelized Milk Jam | Sweet Potato Fritter  
Smoked Candied Pecans