

*NOMI KITCHEN*

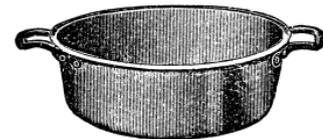
*CHRISTMAS DAY MENU*

DECEMBER 25, 2013

10:30AM - 8:00PM

\$125

CELEBRATE THIS SPECIAL DAY AND  
SAMPLE FROM OUR FIVE LAVISH CHEF  
STATIONS AS WELL AS A SUMPTUOUS  
SELECTION OF A LA CARTE  
OFFERINGS.



*Ryan LaRoche*



## OYSTERS

*“Eat oysters love longer”  
They come in a perfect little case  
and require nothing but a little  
effort to be enjoyed. One of  
nature’s perfect little gifts.*

## ASSORTED SUSHI

Fresh wasabi, pickled ginger

## STEAMED CRAB CLAW

Mustard sauce

## STEAMED TOFU

bean curd, carrot, yuzu

## TUNA TATAKI

Big eye tuna, dried shitake, miso

## SHRIMP COCKTAIL

Traditional cocktail sauce

## EAST & WEST COAST OYSTERS

Mignonette

## SEAFOOD OMELET SKEWER

Organic egg, snow crab, dashi

## SALMON NANBANZUKE

Cured salmon, red onion, rice vinegar

## SEAWEED SALAD

Cucumber, scallion, soy dressing

## YELLOWTAIL CRUDO

Brunoise pepper, black garlic, citrus dressing

*FROM THE  
OCEAN*

## *COLD TABLE*

### **BABY GEM LETTUCE**

Goat's milk feta, brioche crouton  
three peppercorn dressing

### **ROASTED CAULIFLOWER WITH TANDOORI SPICES**

Pickled cucumber, red pearl onions  
fresh lime and extra virgin olive oil

### **SMOKED SALMON TARTINE**

Tender kale, boursin cheese, sesame baguette

### **SPICY WINTER GREENS**

Crisp root vegetables, aged pecorino cheese  
soft herbs, shallot vinaigrette

### **PETITE ICEBERG SALAD**

Double smoked bacon, crispy chicken  
grapes, dijon dressing

### **TOASTED GOAT CHEESE AND FIG POP-OVERS**

### **FINGERLING POTATO SALAD WITH WINTER TRUFFLES**

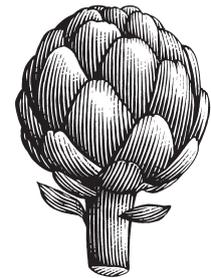
Quail eggs, pork tasso, cider vinegar dressing

### **SWEET WINTER SLAW**

Macadamia nuts, lemongrass, red chili vinaigrette

### **CHRISTMAS PANZANELLA**

Sauteed portabella, baby spinach, pomegranate seeds  
roasted onion dressing



### **ARTICHOKES**

*One of the oldest foods known to man, Artichokes are said to be aphrodisiacs. In 1948, a young Marilyn Monroe (then Norma Jean) was crowned Castroville's first "Artichoke Queen."*

*FROM THE CAVE*

**A COLLECTION OF LOCAL AND IMPORTED  
MEATS AND CHEESES**

Stone ground mustard, fig jam, crackers

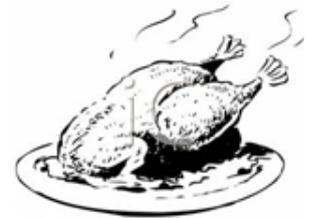
*CARVED TO ORDER*

**ROASTED PRIME BEEF RIBEYE**

Horseradish cream, natural jus

**NUESKE'S APPLE WOOD SMOKED HAM**

Pineapple raisin glaze



**TURKEY**

*The centerpiece of contemporary Thanksgiving is a festive meal, generally centered around a large roasted turkey. The holiday itself brings together friends, family, and an overall celebration of America*

*FROM THE STOVE*

*10:00 AM*

**BELGIAN WAFFLE**

**BUTTERMILK PANCAKE**

**BRIOCHE FRENCH TOAST**

Maple syrup, rosemary chocolate sauce, eggnog rum butter

**GRIT CAKE**

Rustic peperonata, rocket, burrata

**BAKED FARM EGG FRITTATA**

Wild mushrooms, comté, rocket

**WINTER VEGETABLE STRADA**

Braised kale, roasted squash, raschera cheese

**CHEESY POTATO CASSEROLE**

Roasted shallot, buttered cornflake, smoked cheddar

**SCRAMBLED FREE-RANGE EGGS**

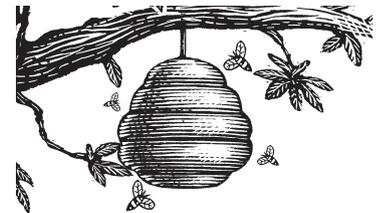
**CHICKEN SAUSAGE**

**APPLE SMOKED BACON**

**VIRGINIA PORK SAUSAGE**

**HONEY BEE**

*They work their entire lives to  
produce sweet nectar. Buzzing  
around from flower to flower,  
I guess you could say they are  
the Chefs in their tiny world.*



*FROM THE STOVE*

*2:00 PM*

**CRISPY DUCK CONFIT**

Sweet and sour our red cabbage, mandarin orange  
crispy duck cracklin

**GRIT CAKES**

Rustic peperonata, rocket, burrata

**CREAMY MAC AND CHEESE**

Congee, widmer aged cheddar, garlic bread crumbs

**CRISPY BRUSSELS SPROUTS**

Cranberry vinaigrette, toasted almond

**BUTTER BRAISED ROOT VEGETABLE**

Pickled shallot, fine herbs

**YUKON GOLD BLINI**

Smoked salmon salad, pickled celery, fresh dill

**CHEDDAR BAY BREAD PUDDING**

Poached lobster, garlic, chive

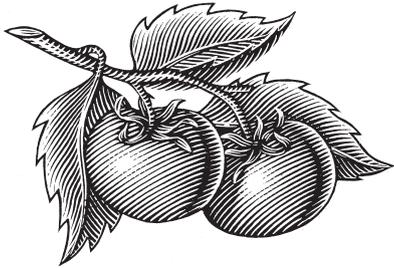
**MUSTARD GLAZED FINGERLING POTATO**

Red pearl onion, lardon, horseradish crumb



**THYME**

*There are more than 100  
different varieties of thyme.  
In my kitchen, it has a spot  
in almost every dish.*



## TOMATOES

*The POMA AMORIS, or  
"Love Apple," was brought back  
to Spain by Columbus when he  
returned from searching for the  
New World.*

## CHICKEN AND DUMPLINGS

Ricotta cavatelli, wild mushrooms  
caramelized shallot velouté

## ARCTIC CHAR

Cauliflower couscous, charred leek, salsa verde

## BRAISED DUCK STEW

Poached farm egg, braised kale, three sisters polenta

## TRADITIONAL BOUDIN BLANC

Potato purée, whole grain mustard jus

## TRUFFLED RISOTTO

Chopped black truffle, raschera cheese, chive

*A L A C A R T E*

*DESSERT  
TABLE*

**YULE LOGS**

Chestnut vanilla  
Grapefruit white chocolate

**COOKIE COLLECTION**

Iced sugar cookies, biscotti, whoopee pies  
macarons, and pfeffernüsse

**HANDMADE CONFECTIONS**

Marshmallows, fudge, truffles, nougat  
pâte de fruits, and lollipops

**PANETONE**

**EGGNOG TARTLETS**

**CRUNCHY PRALINE CREAM PUFF**

**MINI MILK CHOCOLATE PEPPERMINT TRIFLES**

**HOT CHOCOLATE BAR**



*Chocolate is the answer.  
Who cares what the question is.*