

For the Table

SERVING TWO OR MORE GUESTS

TUNA TARTARE*

Prepared Tableside
TOGARASHI
SHISO, TAMARIND
HORSERADISH

SEAFOOD PLATTER*

HALF LOBSTER
SHRIMP COCKTAIL
RAW OYSTERS & CLAMS
POACHED MUSSELS
APPROPRIATE
ACCOMPANIMENTS

CAVIAR SERVICE*

KING CRAB MERUS
CHIVE CRÈME FRAÎCHE
GRIBICHE

DAURENKI
30 GRAMS
TSAR IMPERIAL OSSETRA
50 GRAMS

Appetizers

CRAB DIP

TOAST POINTS, FRIED SHALLOT

PARSNIP SOUP

PUMPKIN SEED GRANOLA
BRUSSELS SPROUTS LEAVES

SHRIMP COCKTAIL

HICKORY SMOKED
OLD BAY REMOULADE, SRIRACHA

NOMAD POPOVERS

CHEDDAR, WHIPPED BUTTER

YELLOWTAIL CRUDO*

CITRUS PONZU, PICKLED FRESNO

NOMAD WEDGE

PINK LADY APPLE
SHERRY-SHALLOT VINAIGRETTE

BABY KALE SALAD

ROASTED DELICATA SQUASH
SMOKED ALMOND, MAPLE VINAIGRETTE

TEMPURA SWEET POTATO

PRESERVED STONE FRUIT CHUTNEY

OYSTERS COMBO*

6 | 12

Hot and Cold

“ROCKEFELLER” STYLE & CHILLED WITH CUCUMBER “SNOW”

Specialties of the House

➤ *For Two Guests* ➤

Our Specialties are Available in Limited Quantities...Get Them While You Can!

NOMAD'S ROASTED CHICKEN

FOIE GRAS & TRUFFLE STUFFING
BRAISED GREENS
CRUSHED POTATOES

2.5 LB. WHOLE LOBSTER

GARLIC & ROSEMARY BUTTER
LOBSTER CREAM

AMERICAN WAGYU PRIME RIB*

PORCINI & BLACK GARLIC RUB
WHIPPED POTATOES
HORSERADISH CRÈME FRAÎCHE
SAUCE BORDELAISE

TOMAHAWK STEAK*

TRUFFLE BÉARNAISE, PARM FRIES

Entrées

LOBSTER RISOTTO

SOFRITO
CALABRIAN CHILI

DIVER SCALLOPS*

SUNCHOKE PURÉE, TURMERIC BUTTER
PURPLE POTATO CHIPS

CHEF'S SEASONAL FISH*

SEASONAL SELECTION FROM OUR
FARMERS' MARKETS

ALASKAN HALIBUT*

POTATO PURÉE
CAVIAR BUTTER SAUCE

PRIME 18 OZ. RIBEYE*

TRUFFLE BÉARNAISE
PORCINI BUTTER

FILET MIGNON*

BONE MARROW CRUST
SAUCE BORDELAISE

HANGER STEAK*

CHIMICHURRI
FRIED SHALLOT

BRAISED LAMB SHANK

CREAMY PARSNIP-POLENTA
POMEGRANATE GREMOLATA

Enhancements

8 OZ. LOBSTER TAIL | 10 GRAMS OSSETRA CAVIAR* | 10 GRAMS BLACK TRUFFLE
KING CRAB MERUS | SEARED FOIE GRAS*

Side Dishes

BAKED POTATO

BLACK TRUFFLE
GRUYÈRE

DESERT MOON MUSHROOMS

BOURBON CRÈME FRAÎCHE
CARAMELIZED ONION

WHIPPED POTATOES

PARMIGIANO REGGIANO
CHIVES

ROASTED HONEYNUT SQUASH

PEAR MOSTARDA

RIDICULOUS MAC & CHEESE

BLACK TRUFFLE LOBSTER

BRUSSELS SPROUTS

SMOKED ALMOND
POMEGRANATE

BONE MARROW*

RADISH GREMOLATA
SOURDOUGH

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

NOMAD
LIBRARY
RESTAURANT