



America's **FIRST CERTIFIED ORGANIC** Restaurant
 We buy from certified organic farmers & producers
 who do not use synthetic fertilizers, pesticides,
 antibiotics, hormones or GMOs.

IN SEASON
 Apples - Pears
 Black Trumpet Mushrooms
 Pomegranates - Squash
 Hearty Greens

**NORA'S
 FOUR COURSE
 TASTING MENU**
 78

**VEGETARIAN
 TASTING MENU**
 68

- ROASTED ROOT VEGETABLE SOUP** with Apple Confit, Porcini Oil, Spiced Pecans
- OR **HAWAIIAN HEARTS OF PALM*** with Shaved Radish, Pomegranate, Watercress, Grapefruit Soda
- MAINE PEEKEYTOE CRAB* & AVOCADO SALAD** with Cilantro, Ancho Emulsion, Crispy Tortillas
- OR **ROASTED ARTICHOKE & RED PEPPER TART** with Herbed Feta Cheese, Black Olive Emulsion, Cress
- GRASSFED FILET MIGNON** with Smoked Potato Croquette, Green Beans, Blue Cheese Butter
- OR **WILD MUSHROOM* RISOTTO** with Leeks, Peas, Winter Squash, Parmesan Tuile, Herb Salad
- SMOKED VANILLA CRÈME BRÛLÉE** with Kumquat Chutney
- OR **MOLTEN CHOCOLATE CAKE** with Cappuccino Ice Cream

STARTERS

- ROASTED ROOT VEGETABLE SOUP** with Apple Confit, Porcini Oil, Spiced Pecans 14
- ROASTED RED & YELLOW BEETS** with Cara Cara Orange & Grapefruit, Feta Cheese, Pomegranate Vinaigrette 15
- CORNMEAL FRIED LOCAL GREEN TOMATOES** with Fennel Fondue, Green Tomato Chutney, Pea Shoot & Radish Salad 14
- GRILLED GULF OF MAINE SARDINES*** with Mediterranean Bean & Tomato Salad, Lavash Cracker, Charred Lemon 15
- CRISPY BRAISED TAMWORTH PORK BELLY** with Pickled Ginger, Crispy Nori, Nigiri Rice Balls, Dashi Broth . . 14
- GRILLED RHODE ISLAND CALAMARI*** with Squid Ink, Cavatelli, Yellow Cherry Tomatoes, Arugula, Red Pepper Sugo 15
- STOUT BRAISED PRINCE EDWARD ISLAND MUSSELS*** with Granny Smith Apple, Rosemary, Gorgonzola, Crispy Leeks 15
- GRASSFED BEEF TENDERLOIN TARTARE** with Crispy Salt & Vinegar Sunchokes, Capers, Shallots, Egg Yolk . . 15
- AN ASSORTMENT OF HOUSEMADE CHARCUTERIE & PÂTÉ** with Pickled Vegetables, Grainy Mustard, Crostini 15

SALADS

- MIXED BABY GREENS** with Shaved Root Vegetables, Pickled Pears, Spiced Walnuts, Honey-Coriander Vinaigrette . . 14
- ARUGULA, SPINACH & RADICCHIO** with Gorgonzola, Pomegranates, Toasted Pecans, Balsamic Vinaigrette . . . 14
- ROMAINE CAESAR** with Crispy Bacon, Garlicky Croutons, Pickled Red Onions, Farm Egg, Fluffy Parmesan . . 14

MAIN COURSES

- CRISPY SKINNED MARYLAND ROCKFISH*** with Roasted Fingerlings, Hedgehog Mushrooms*, Fennel, Tarragon Butter 35
- PAN SEARED MAINE DIVER SCALLOPS*** with Cauliflower Purée, Sugar Snap Peas, Miner's Lettuce, Kumquat Chutney 34
- WILD STEELHEAD SALMON*** with Braised Hearts of Palm*, Citrus & Sea Bean Salad, Fresh Turmeric Vinaigrette 35
- GRILLED GRASSFED NY STRIP** with Roasted Root Vegetables, Broccoli, Yellowfoot Chanterelles, Peppercorn Jus 35
- AMISH CHICKEN BALLOTINE** with Black Trumpet Mushroom* Stuffing, Farro Antica, Kale, Turnips, Thyme Jus 31
- CRISPY AMISH DUCK CONFIT** with Roasted Red & Yellow Beet Risotto, Grilled Maitakes, Frisée, Orange Jus 33
- PORCINI* STUFFED AMISH VEAL BREAST** with Beluga Lentils, Baby Root Vegetables, Wilted Chard, Braising Jus . 32
- CHESTNUT SMOKED AMISH PORK CHOP** with Sweet Potato Dumplings, Caraway Braised Cabbage, Charcuterie Sauce 34
- TOKYO HOT POT** with Shichimi Crusted Tofu, Turnips, Shittakes, Snow Peas, Soba Noodles, Miso Mushroom Broth 29

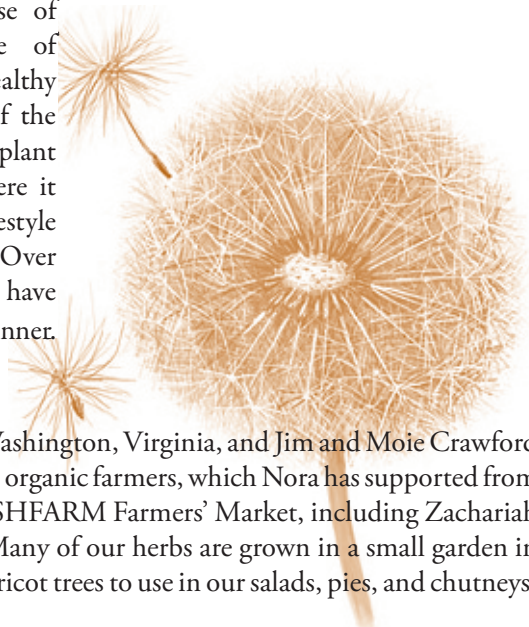


PRIVATE PARTIES & DAYTIME MEETINGS
 Call Camilla Rothwell
 our Special Events Director
 202.797.4870

Please note that there is no organic certification for certain "wild" foods such as some seafood. This also applies to some wines and spirits used in sauces and desserts. Food items marked with an "" may contain an ingredient that is not certified organic. Elemental Chlorine Free Paper • 100% Post-consumer Recycled Paper • Environmentally Sound Dyes • Acid Free

BELIEVING IN ORGANIC AND BIODYNAMIC...

We feel very strongly about the quality of food prepared at *NORA*. Fruits and vegetables grown without the use of herbicides, pesticides, fungicides, and genetically modified organisms and animals raised without the use of hormones and antibiotics are the fundamental basis of organic farming. What could be better than to eat clean, healthy food that has not been sprayed or injected with chemicals? Biodynamic farming goes one step further by taking all of the living systems on land and beyond into consideration. Just as the pull of the moon affects the ocean and its tides, our plant life is also influenced by the same lunar effects on the soil. This synergy creates healthy, productive soil, which is where it all begins. So it is with great pride that *NORA* celebrates 34 years as a leader in showcasing an organic food and lifestyle philosophy. Opening in January 1979, *NORA* became the first certified organic restaurant in the country in 1999. Over 95% of everything on our menu tonight is supplied by certified organic and biodynamic growers and producers we have sought out and supported over the years. In sharing the fruits of their labor, we wish you good health and a great dinner.



Produce—

Our certified organic farmers include Heinz Thomet of Next Step Produce in southern Maryland, The Farm at Sunnyside in Washington, Virginia, and Jim and Moie Crawford of New Morning Farm in south-central Pennsylvania. In 1988, Jim and Moie started Tuscarora Organic Growers, a co-op of 35 organic farmers, which Nora has supported from the beginning and introduced to DC chefs. Every Sunday, the restaurant buys from local farmers at the Dupont Circle FRESHFARM Farmers' Market, including Zachariah Lester of Tree & Leaf Farm in Unionville, Virginia and Mark Toigo from Toigo Orchards in Shippensburg, Pennsylvania. Many of our herbs are grown in a small garden in front of the restaurant and are harvested regularly by the kitchen staff. In addition, we pick fruit from our nectarine, fig and apricot trees to use in our salads, pies, and chutneys.

Beyond the D.C. area, the R.L. Irwin Company in Kennett Square, Pennsylvania, supplies us with both wild and domestic mushrooms grown by Mother Earth Organic Mushrooms. Our hearts of palm and kiawe blossom honey come from Brian Nadeau of Hamakua Farms in Hilo, Hawaii.

— Dairy Products, Bread & Grains —

Our dairy products come from two organic co-ops, Organic Valley and Natural by Nature. Roman Stoltzfoos is the main producer for Natural by Nature, based in Gap, Pennsylvania. With the help of his wife and eleven children, he produces organic whole and low-fat milk, cream, butter, and ricotta cheese. Our cheeses are supplied by Cherry Glen Farm, a goat cheese producer in Boyds, Maryland, and Cowgirl Creamery, a distributor of fine domestic cheeses. Pondini Imports supplies us with organic Parmigiano-Reggiano and other European cheeses, as well as organic olive oil, Carnaroli rice, white Balsamic vinegar, and the first certified organic Sherry vinegar imported in America. We make our desserts using organic stone-ground flour from Daisy Organic Flours in Lancaster, Pennsylvania. Our organic breads are baked locally by Le Pain Quotidien Bakery and delivered fresh every morning. Anson Mills in Columbia, South Carolina, supplies our organic heirloom grits, polenta, and Sea Island field peas.

— Poultry & Eggs —

Our Pekin ducks roam freely and swim in their own pond at Aaron Stoltzfoos Friendly Farm in Gap, Pennsylvania. Daniel Zook of Lancaster County, Pennsylvania, raises an unusual French breed of chickens, the Red Bro, that run freely outside in the open air. They enjoy a diet free of antibiotics and growth-promoting hormones, feeding only on organic grains and spring water. Our cage-free brown eggs are from Tuscarora Organic Growers Cooperative in the Juniata River Valley, Pennsylvania. They have unbelievably yellow yolks, which brighten our Caesar salad, pastries, and ice creams.

— Meat —

Our pork and veal come from Alvin Stoltzfoos of Spring Water Farm in Paradise, Pennsylvania. He raises Tamworth hogs, a 19th century breed that originated in the British Isles, as well as a rare breed of calf, the Dutch Belt. Raised primarily on mother's milk in a stress-free environment and never confined, the calves graze on grass, which is the reason our veal is darker in color. Alvin's son also raises rabbits for us. Our certified organic grass-fed beef comes from Ayrshire Farm in Upperville, Virginia, which specializes in raising rare and endangered breeds like the Scottish Highland and Ancient White Park. Ayrshire Farm is the first Virginia farm to be certified as both organic and humane. The humane certification ensures that the animals are not only raised on a nutritious diet without antibiotics or hormones, but also that they have access to shelter, resting areas, and the ability to engage in natural behaviors.

— Fish & Seafood —

NORA has always been committed to wild seafood, especially from the pure waters of Alaska, and we support fisheries endorsed by the Marine Stewardship Council (MSC). Realizing that wild fish populations have nearly been pushed to extinction, Nora and her partners created a sustainable aquaculture business, Blue Circle, which supplies the restaurant with Norwegian salmon. They continue to search for similarly minded eco-conscious fish sources.

— Wine —

Our wine list offers unusual selections from small wineries around the world that use organic or biodynamic practices in their vineyards and/or winemaking and believe that the only way to grow grapes for the long term is by working with nature. These producers shy away from using synthetic pesticides or fertilizers in their vineyards, incorporate sustainable practices in their winemaking, and often experiment with unusual methods and grape varieties to produce unique and flavorful wines. One of these wineries is Domaine Pouillon, which is owned by Nora's son and daughter-in-law, Alexis and Juliet Pouillon, who are also the winemakers. Nestled into the Columbia River Gorge near Lyle, Washington, Domaine Pouillon produces 1500 cases of wine and 50 happy chickens using biodynamic methods with minimal mechanization.

All of the wines are stored in the basement in our wine cellar, which was built with old recycled wood.

— Coffee, Sugar & Chocolate —

Our custom blend coffee is roasted weekly by James C. Cancell Coffees. The organic beans, bought exclusively from small farmer-owned cooperatives throughout Central and South America, are shade grown under the forest canopy, which helps protect local forests as well as provide a natural habitat for birds. The company was recently certified as Bird Friendly by the Smithsonian Migratory Bird Center. After years of searching, we have finally found sources in South America for certified organic sugar and chocolate.

— Water —

As water is used at every stage in the restaurant business, it is essential that our water taste good and be free of chlorine, bacteria, and all metals. We have designed a special system that filters the water at *NORA* three different ways. This is the water used throughout the restaurant and, of course, for the still and sparkling drinking water served to you in our cobalt blue bottles.

— Energy —

Restaurant Nora is powered by 100% wind power from Clean Currents, a local company that sources wind from farms in Nebraska, Iowa, Texas, and Indiana.

— Paper, Cleaning & Waste Products —

The cleaners, paint, rugs, and bathroom products used at *NORA* are all eco-friendly and biodegradable, and we have two full-time employees who do all of the restaurant's laundry using eco-friendly cleaners and biodegradable soaps. Our menus are printed on paper made from 100% recycled post-consumer waste, and we also recycle cans and glass bottles. In addition, the restaurant collects up to 50 gallons daily of vegetable trimmings, coffee grounds, and eggshells, which Nora's partners compost for their gardens. One has also converted his old Mercedes to biodiesel and uses spent fryer oil from the restaurant for fuel.



Oregon Tilth Certified Organic

Nora Pouillon

Nora Pouillon, Executive Chef & Owner