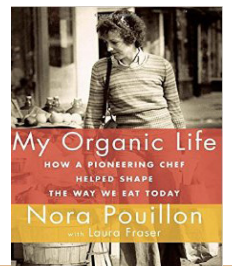


Nora

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

**Nora's Memoir-Ask your server
for a signed copy!**



**SPECIAL
MENU
\$69
Vegetarian
\$59**

- ASPARAGUS & LEEK VICHYSOISE with Creme Fraiche, Crispy Yams
- OR SUSTAINABLE SALMON* POKE with Cucumber, Scallions, Sesame, Crispy Nori
-
- SAKE GLAZED WILD COD* with Yam Puree, Bok Choy, Shiitakes, Cilantro Emulsion
- OR GRILLED LAMB CHOPS with Chickpea Puree, Green Beans, Tomato, Harissa Sauce
- MULTIGRAIN RISOTTO with Roasted Exotic Mushrooms, Spinach, Peas, Parmesan Tuile
-
- MOLTEN BITTERSWEET CHOCOLATE CAKE with Cappuccino Ice Cream
- OR STRAWBERRY GRAND MARNIER* SHORTCAKE with Lemon Whipped Cream

*Take Home
Available*

SMALL PLATES

- ASPARAGUS & LEEK VICHYSOISE with Creme Fraiche, Crispy Yams15
- LOCAL HEIRLOOM TOMATOES & BURRATA with Toasted Pumpkin Seed Oil Vinaigrette, Pepitas, Baby Arugula 16
- WILD HALIBUT* & SALMON* DUMPLINGS with Spicy Tomato Broth, Fennel, Red Pepper Salad.....17
- ROASTED RED & YELLOW BEETS with Oranges, Grapefruit, Feta Cheese, Pomegranate Vinaigrette 16
- SEARED SPICY RHODE ISLAND CALAMARI* with Asian Red Cabbage Slaw, Cilantro Ginger Emulsion 17
- CRISPY LOCAL FRIED GREEN TOMATOES with Green Bean Red Onion Salad, Basil Emulsion.....16
- FENNEL, ROASTED RED PEPPER & FETA CHEESE TART with Olives, Arugula, Red Pepper Emulsion17
- MAINE SEA SCALLOP* CEVICHE & AVOCADO SALAD with Tomatoes, Chilis, Lime, Crispy Tortillas ...18
- LA QUERCIA PROSCIUTTO AND FRESH BROWN FIGS with Balsamic Glaze, Mosh Fennel Salad17

SALADS

- BELGIAN ENDIVE, BABY ARUGULA with Dates, Walnuts, Goat Cheese, Balsamic Vinaigrette15
- LOCAL BOSTON LETTUCE & RADICCHIO with Peaches, Pecans, Blue Cheese, Caramelized Onion Vinaigrette.15
- ROMAINE CAESAR with Farm Egg, Bacon, Pickled Red Onions, Housemade Croutons, Parmesan.. 15

MAIN COURSE

- PAN SEARED SEA SCALLOPS* with Soft Polenta, Pepperonata, Green Beans, Black Olive Tapenade 42
- SEARED SUSTAINABLE SALMON* with Mashed Potatoes, Sugar Snaps, Roasted Tomato, Kale, Dill Aioli.....40
- WILD ALASKAN HALIBUT* with Eggplant Ratatouille, Green Beans, Crispy Polenta, Romesco Sauce 42
- GRILLED BBQ PORK CHOP with Braised Baby Savoy Cabbage, Carrots, Green Bean 38
- CRISPY AMISH CHICKEN SCHNITZEL with Green Bean & Fingerling Potato Salads, Lingonberry Jam 34
- CRISPY AMISH DUCK BREAST with Risotto, Baby Spinach, Grape Tomatoes, Zucchini, Balsamic Sauce 40
- GRILLED GRASSFED RIB STEAK with Panzanella Salad, Tomatoes, Cucumbers, Croutons, Garlic Scape Pesto 42
- SLOW BRAISED SHORTRIB RAVIOLI with Green Beans, Carrots, Braising Jus32
- SAUTEED AMISH DUCK LIVERS & CARAMELIZED ONIONS with Housemade Fettuccine, Tomato, Spinach, Thyme Sauce 29
- HOUSEMADE POTATO GNOCCHI & MORELS* with Asparagus, Spinach, Grape Tomatoes, Arugula Pesto 30

Nora
2132 Florida Avenue, NW
Washington, D.C. • 202.462.5143

Bread Upon Request

PRIVATE PARTIES & DAYTIME MEETINGS
Call Cristina Blanco
our Special Events Director
202.797.4870

Autographed copies of Nora's memoir and cookbook are available for \$15 each or \$25 for both

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