



Love is in the air...  
Celebrate Valentine's Day Weekend with us!



Enjoy a romantic evening and wonderful menu  
with the special person in your life.

**Nora**  
America's FIRST CERTIFIED ORGANIC RESTAURANT

**Valentine's Day**  
February 14, 2016

**Hawaiian Hearts of Palm & Red Peppers, Pineapple Carpaccio**  
pomegranates

**Maine Lobster Bisque - Caviar Crème Fraîche**  
hot tulle, red pepper emulsion

**Sustainable Smoked Salmon Tartare & it's Caviar**  
celery root remoulade, dill emulsion

**Belgian Endive, Baby Arugula, Beets, Shaved Apples**  
walnuts, truffle vinaigrette

**Maine Scallop Lemongrass Ceviche & Avocado**  
ancho chili vinaigrette, caviar, crispy tortillas

**La Quercia Prosciutto & Artichoke Barigoule**  
balsamic caviar, Pecorino, roasted grape tomatoes

**Roasted Red Pepper & Black Trumpet Mushroom Tart**  
truffled goat cheese, leeks, chive emulsion

**Pan Roasted Maine Lobster - Saffron Risotto, Caviar Aioli**  
baby spinach, peas, squash, peppers, tomatoes

**Pan Seared Grassfed Filet Mignon - Truffle Butter**  
truffled mashed potatoes, broccoli rabe, carrots, Barolo sauce

**Sake Glazed Alaskan Black Cod - Ginger Cilantro Emulsion**  
bok choy, shitakes, snow peas, scallions, crispy yams

**Black Olive Crusted Rack of Lamb - Rosemary Jus, Preserved Lemon**  
truffled celery root puree, green beans, oven dried tomatoes

**Crispy Amish Duck Breast - Cherry Balsamic Sauce**  
parsnip beet puree, brussel sprouts, carrots, kale

**Housemade Beet Ravioli - Spinach Ricotta Stuffing, Truffles**  
butternut squash, chanterelles, tomatoes

**Molten Bittersweet Chocolate Cake - cherry ice cream**

**Georgia Pecan Tart - bourbon ice cream, cranberries**

**Tiramisu - mascarpone cream, chocolate shavings, strawberries**

**Meyer Lemon Crème Brûlée - cherry compote, tulle**

**Strawberry Rhubarb Pie - strawberry ice cream**

**Trio of Sorbets - blood orange, passionfruit, chocolate**

**Port Poached Pear & Gorgonzola - almonds, sesame crackers**

Five Courses  
One Hundred & Thirty Dollars

**Valentine's Day Weekend**

**Friday, February 12:** 4 course prix-fixe menu (\$95/person) in addition to our a la carte service.  
Open: 5:00 - 10:00pm

**Saturday, February 13:** 5 course prix-fixe menu - \$130/person.  
Open: 4:30 - 10:00pm

**Sunday, February 14:** 5 course prix-fixe menu - \$130/person.  
Open: 4:00 - 9:00pm

For your hearts delight you may preorder the following:  
Single rose/vase \$8.00,  
6 roses/vase \$35.00,  
12 roses/vase \$65.00  
or  
1/2 bottle M. Turgy Champagne \$49.00

Just let us know.

Toast the love in your life  
with champagne!



**Champagne by the Glass Menu**

**JEAN PIERRE LEGRET Ultra, Côte de Sezanne - \$18**  
Packed with complex aromas and flavors, the Legret Ultra-Brut shows a toasty, oyster shell nose with a brioche note that carries through to the palate with good acidity, brightness and a very long finish.

**PIERRE GIMONNET, Cuis 1er Cru - \$22**  
Fresh apples and cream aromas and flavors with lemon pudding texture. Pairs beautifully with most foods. Gimonnet wines are pure, sleek and lithe, demonstrating a classic characteristic of the northern Côte de Blanc.

**PIERRE GIMONNET Fleuron 2006, Cuis - \$29**  
Fresh and lively, perfect as an aperitif. This winery is in the premier cru village of Cuis where the finest Chardonnay grows. Didier Gimonnet's family has been growing grapes since 1750. This is unmistakably 100% Chardonnay. Lemon and lime from front to finish with enticing breadly characters as well.

**VILMART Grand Cellier 1er Cru, Montagne Reims - \$30**  
Truly a luxury champagne. A blend of Chardonnay, Pinot Noir, and Pinot Meunier. Tastes like butter brioche. Very dry and well balanced.

**Happy Valentine's Day**

Give a Special Gift during this Special Weekend to that Special Person - a signed copy of Nora's book for \$20 or \$30 for both.

