



Eat:

- Dinner
 - **Late Night**
 - Lunch
 - Dessert
- Drink:
- **Wine list**
 - **Spirits list**
 - **Cocktails**
 - **Beer**

Dinner Menu

Appetizers

- **Pommes Frites** with Garlic Aioli — 4
- **Duck Confit Pizza** with Caramelized Onions, Dried Cranberries and Fresh Mozzarella — 7
- Mezze Platter with **Falafel, Hummes, Dolmas** — 7
- Pan Seared **Foie Gras** with Apples and White Port — 15
- Vodka Cured **Gravlax Salmon** with Corn Cakes, Creme Fraiche, Capers and Red Onion — 8
- **Cornmeal Crusted Oysters** with zesty BBQ Sauce — 8
- **Tuna Tartare** with Peanuts, Lime and Cilantro — 9
- **Country Pate** with Cornichons, Grainy Mustard and Baguette — 7
- **Seafood Escabeche** with Charred Gazpacho — 8

Soups

- **Onion Soup Gratinée:** Classic French Onion soup with Gruyère Croutons — 6
- Soup of the day — 6

Salads

- **Arugula** tossed with Pistachio Vinaigrette with Manchego and Roasted Beets — 6
- **Caesar** with Crisp Romaine Hearts, Garlic Anchovy dressing, Cracked Pepper Croutons and Parmesan — 6
- **Baby Greens** with Applewood Smoked Bacon, Red Wine Shallot Vinaigrette and Chèvre — 5
- **Iceburg Wedge** with Tomatoes, Bacon, Cucumber, Boiled Egg and Sweetwater Farms Buttermilk Cheddar with Housemade Ranch — 6

Plateau de Fromage

- An assortment of three Artesian Cheeses, Grained Mustard, Cornichons and Flatbread Crackers — 10

Entrées

- Grilled **Hanger Steak** with Maitre d'Hotel Butter and Pommes Frites — 18
- Roasted Coriander Rubbed **Half Chicken** with Sweet Pea and Mint Risotto and a Rich Parmesan Broth — 16
- Grilled **Pork Porterhouse** with Buttermilk Cheddar Grits, Greens and Sauteed Peaches — 18
- **Foie Gras stuffed Burger** with Garlic Aioli and Caramelized Onions — 15
- Grilled **Rack of Lamb** with Chorizo, wilted Arugula, Anchovy, Cured Olives, and Manchego — 27
- Sauteed **Duck Breast** with Tuffle Corn Flan, Grilled Spring Onions, and Mushroom Demi — 19
- **Leek and Tomato Tart** with Lentil Salad and Pepper Puree — 14
- **Sauteed Scallops** in a Lemongrass Broth with Jicama Slaw and Cumin Seed Basmati — 23
- **Sauteed Trout** with Cucumber and Tomato Panzanella, Herb Salad and Basil Vinaigrette — 18

Dinner at Ombi

The dinner menu showcases the creative collaboration between Kim and Laura. In addition to the selections shown, we will typically have daily specials, listed on the home page.



Tuna Tartare



Duck Breast



Curried Turkey Meatballs



Pork Tenderloin

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