

Nibi

Entrees

"Rice Krispies" Ahi Tuna

Napa cabbage, daikon radish sprouts, purple sticky rice and ponzu beurre blanc
44

Lamb Trio

Passion fruit, herbs and cranberry served with seasonal vegetables
48

Pan Seared Sea Bass

Porcini and lobster risotto, lemon thyme beurre blanc and lemon scented micro salad
39

Grilled Filet of Wagyu Beef

Potato celeriac gratin, baby spinach, baby carrots and marchand de vin sauce
59

Surf & Turf

Wagyu filet paired with broiled lobster tail, whipped potato purée, asparagus and baby carrots
73

Grilled Citrus King Salmon

Napa cabbage steak, whipped potato purée, blood orange caviar and yuzu beurre blanc
38

Chicken Breast Stuffed Duxelles in a Flaky Puff Pastry

Seasonal vegetables, potato puree and truffled-Port wine sauce
29

Apple Glazed Pork Chops

Kurobata double pork chops, tri-color fingerling potatoes, Swiss chard, white wine poached apples and apple cider jus lie
38

Dover Sole "Almandine"

Imported Dover sole, lemon butter, Jordan almonds, baby green beans and whipped potato purée
38

NY Strip Steak of Wagyu Beef

Whipped potato purée, seasonal baby vegetables and Cabernet sauce
57

Hoisin-Braised Short Ribs Tempura

Purple sticky rice, Chinese cabbage, natural jus lie and chive oil
28

Breaded Veal Roulade

Stuffed with artichokes, mushrooms, fennel and sundried tomatoes served with herb risotto and tiny green beans
44

Sides

Smoked Gouda Potato Celeriac Gratin

7

Whipped Yukon Gold Potato Purée

5

Grilled Jumbo Asparagus

12

Sautéed Wild Mushrooms

11

Fresh Baby Spinach - steamed, creamed or sautéed

9

Starters

Jumbo Shrimp Cocktail

Cocktail, lemon aioli and micro cilantro sauces
17

Sautéed Jumbo Lump Crab Cake

Boursin leek fondue, fire roasted red pepper coulis and herb essence
14

Veal Pierogies

Veal & potato purée pierogies served with wild mushrooms, natural jus lie and crème fraiche
11

Lemon Grass Trap Scallops

Trio of ponzu sauces
13

Hot & Sour Shitake Ravioli

Yuzu beurre blanc, root vegetable brunoise and daikon sprout micro salad
12

King Crab Lualau

Wasabi & glazed chili-seasoned aioli
Market Price

Soups and Salads

Three Onion Soup

Caramelized Bermuda, leeks, and sweet Maui onions, Emmental croutons and aged sherry
8

Butternut Squash Soup

Butternut squash, caramelized apples, leeks, and hard cider
7

Nibi Salad

Mixed greens, spiced walnuts, dried Michigan cherries, and raspberry champagne vinaigrette
7

Nibi Caesar

Hearts of romaine, parmesan reggiano shards, and toasted garlic crostini
8

Spinich, Arugula and Pear Salad

Spiced pecans, Roquefort cheese, gingerbread croutons and hard cider vinaigrette
11

Roasted Beet Salad

Candied apples, goat cheese, frisée mix, cranberry conserves and hazelnut vinaigrette
9

Desserts

Coffee Profiterole

9

Chocolate Molten Cake

11

Grey Goose Limoncello Cheese Cake

12

Vanilla Bean Crème Brulee

10

Pear Bourdaloue Tart

11

Reservations Recommended
Please call 269.660.5665