



Established in February 2016, Norah stands proud as a eclectic, contemporary American restaurant in the heart of West Hollywood. Our offerings are a symphony of seasonal market-driven dishes, complemented by artfully crafted cocktails and a meticulously curated wine list. Our mission is to transport our guests with a menu that reflects global inspirations and local flavors. We champion a dining ambiance marked by warmth, personal touch, and an unwavering commitment to authentic hospitality.

# THE MENU

Open for brunch and dinner, our menu blends American classics with global inspiration, layering in beautiful west coast produce and seasonal seafood.

The dishes are warm and authentic and composed to be shared.

Our menu is complemented by a cocktail list focusing on exquisitely crafted classics and exciting variations. Our extensive wine list features intentional selections that encourage exploration.

All of our menus may be customized for your guests' needs and dietary restrictions.





# HIGHLIGHTS

- 4,000 square feet of flexible venue space

- Accommodates up to 80 seated or 200 for a standing reception

- Private dining available for up to 34 seated guests or 35 for a standing reception

- Access to a full service bars with classic cocktails made with fresh, seasonal ingredients

- Valet parking available



### SAMPLE MENU

### FIRST COURSE

CAST IRON CORNBREAD rosemary honey butter

HIRAMASA CRUDO yuzu kosho, shiso pesto, jicama, cucumber

#### SECOND COURSE

ARUGULA & RADICCHIO SALAD almonds, fried capers, aged balsamic, parmesan

EGGPLANT & CAULIFLOWER pistachio, cherry tomato, za'atar, cucumber

#### THIRD COURSE

**POTATO GNOCCHI** summer tomato sugo, parmesan

WILD HALIBUTyuzu-miso butter, charred corn succotash

**COFFEE BRAISED SHORT-RIB**potato crema, scarlet beans, pesto

DESSERT

#### CHEF'S SELECTION

as a market driven restaurant, item availability is subject to change



## TRAY & STATION SAMPLE COLD TRAYS

**CRUDO** seasonal accomplishments

**OYSTERS ON THE 1/2 SHELL** sherry mignonette

BEET & BURRATA SKEWERS carrot top pesto, pickled chili

#### COLD STATION

CHEESE & CHARCUTERIE market selection of **CALABRESE** tomato, caciocavallo, fennel salami, calabrian chili, fennel pollen spanish and italian meats and cheeses served with crostini and chef's selection of **NERANO** garlic cream, zucchini, preserved accompaniments lemon, caciocavallo, ricotta salata **OYSTER BAR** traditional accompaniments **FONDUTA** garlic cream, fontina, prosciutto, olives, aged balsamic ARUGULA & RADICCHIO SALAD almonds, fried capers, aged balsamic, parmesan LITTLE GEM SALAD lemon oregano vinaigrette, apples, ricotta salata HOT STATION EGGPLANT & CAULIFLOWER tahini, herbs, zata'ar, pistachio BABY HEIRLOOM CARROTS tahini, green chili zhug, spiced walnuts GRILLED CHICKEN seasonal accompaniments BEEF & PORK MEATBALLS garlic yogurt, quinoa PIZZA STATION tabbouleh MARINARA tomato, taggiasca olives, capers, **MARKET FISH** seasonal accompaniments garlic, chili, oregano CLASSICO tomato, mozzarella, caciocavallo, chili, oregano DESSERT STATION MARGHERITA tomato, fresh mozzarella, basil, olive oil **CHOCOLATE CREMEAUX** chantilly, hazelnut, blueberry **CIAMBOTTA** tomato, mozzarella, summer squash, olives, basil, oregano FRESHLY BAKED COOKIES sea salt

#### HOT TRAYS

MARINATED CHICKEN SKEWERS seasonal accompaniments

MINI POTATO LATKES smoked salmon cream, dill

WAGYU BEEF SKEWERS black garlic chili oil

### PIZZA STATION

### EVENTS events@norahrestaurant.com

## RESERVATIONS

resy.com/cities/la/norah 310.643.5853

# PRESS

info**@**norah.la

### HOURS OF OPERATION

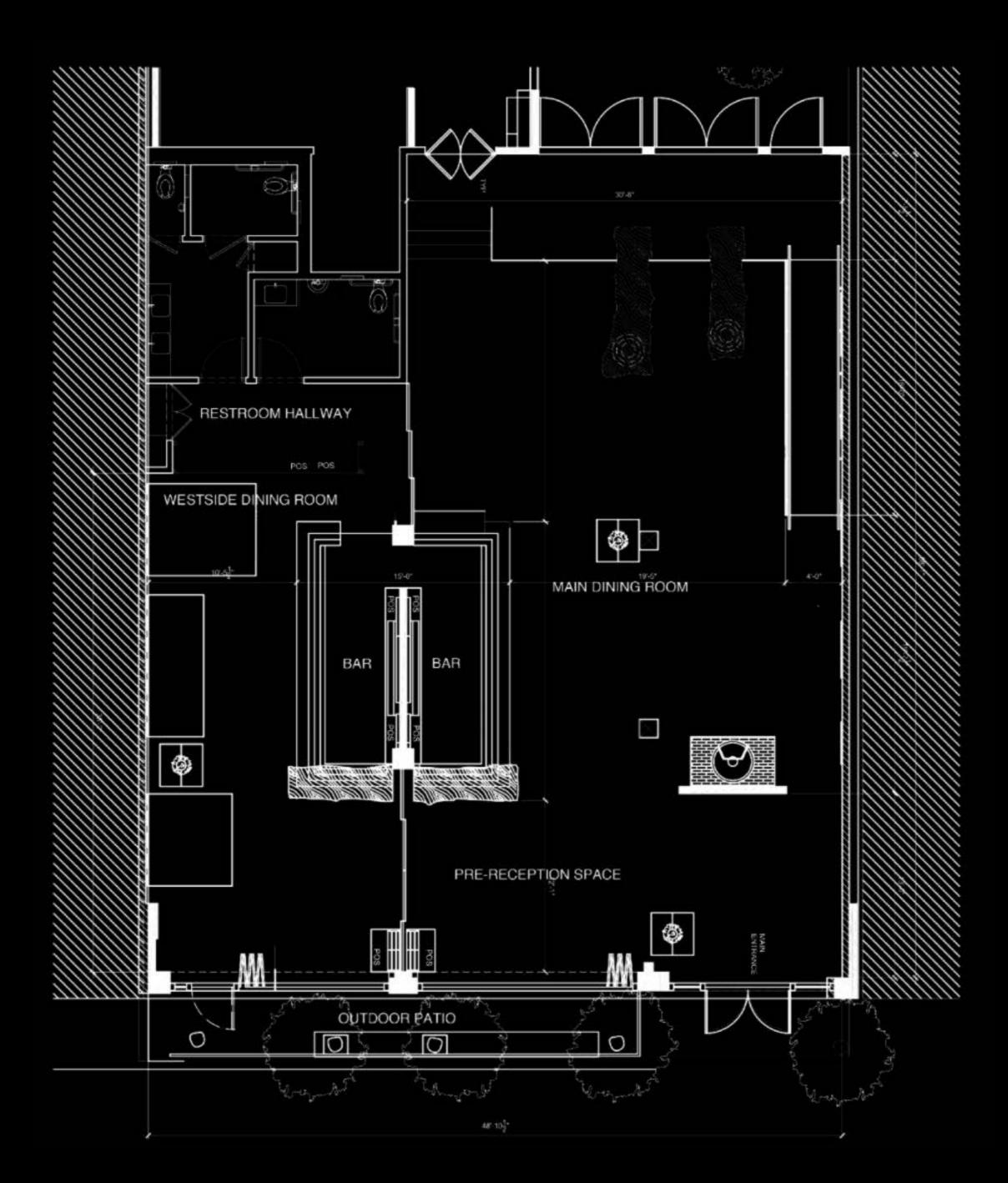
Wednesday-Friday 5:30pm - 9:30pm

Saturday-Sunday 11am - 9:30pm











# THANK YOU

We look forward to hosting your next event.

Norah | 8279 Santa Monica Blvd, West Hollywood, CA 90046 | 310.643.5853