

Chattanooga Times Free Press

Restaurant Review: Nomia takes Southern cuisine on a trip around the world in Chattanooga

14 hours ago by Anne Braly / Correspondent



Historically, hotel restaurants do not draw crowds, suffering from the belief that hotel eateries are just an afterthought. That may have been true decades ago, but hotels now realize the importance of offering a restaurant with a strong emphasis on its food. Nomia Modern Kitchen, inside Chattanooga's new Caption by Hyatt hotel, does just that.

THE MENU

Executive chef Adam Lawson has a knack for updating Southern dishes, adding a touch of fusion that's new and exciting, like his take on okra with a whirlwind of flavors and textures that take your tastebuds on a trip around the world.

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The order: My meal was a fusion of America meets France, Argentina and China with blistered okra sauced with soy and steak frites, a.k.a. French fries with slices of filet sauced with flavor-packed chimichurri.

I love the spin that Nomia puts on fried okra, a Southern staple. The okra comes as whole pods that have been lightly fried to a slightly crispy finish, then drizzled with soy-garlic sauce and sprinkled with crispy fried shallots. Paired with a lovely Pinot noir, the okra was a little salty, and the texture was amazing. Though the okra is on the appetizer list, it would be amazing as a side dish. Just a thought.



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The steak frites were unlike any I've had, and Nomia's are true to Lawson's mission to offer a menu filled with fusion. The fries do not overwhelm the plate like steak frites in some other restaurants. They're fried in beef tallow, giving them remarkable depth of flavor, then dusted with Parmesan for extra taste. They were crispy and perfect. Served in a cup rather than piled on the plate kept them warm throughout the meal.

Now, on to the steak. You'll get slices of filet unless you want to pay an upcharge (\$10) for ribeye. Whichever cut you choose, it will be topped with garlicky chimichurri that will give other chimichuris in town a run for their money.

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THE SPACE

The hotel is one of Hyatt's upscale lifestyle select-service brands. What does that mean? Among other things, an emphasis is placed on comfortable, vibrant spaces.

Nomia has a purposeful design that is bright and welcoming, with its bar and dining area positioned together directly off the main entrance.

White walls, a tall ceiling, floor-to-ceiling windows and light pine tables create a cheerful, relaxing ambiance. It sets the mood for a meal that brings the culinary and design arts together.

The Dish on Dining

Where: Nomia Modern Kitchen, 105 West Main St. at Caption by Hyatt

Hours: 7-10:30 a.m. (breakfast) Monday-Friday, 7 a.m.-noon (brunch) Saturday-Sunday, 5-10 p.m. (dinner) daily. Bar opens at 3 p.m. every day.

Entree range: \$18 (Nomia burger)-\$46 (steak frites).

Alcohol: Full-service bar with a nice wine list and house-crafted cocktails.

Phone: (423) 551-6464

Online: www.nomiakitchen.com

THE SERVICE

No complaints. Our server was quick to deliver drinks, appetizers and entrées. She was there when needed and quietly in the background at other times.

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THE VERDICT

I'm excited to see that so many people are enjoying the food, ambience and service that Nomia Modern Kitchen offers. It's a hotel that sees a lot of overnight guests who naturally choose to dine at the restaurant for its convenience, and locals who enjoy a fun evening with remarkable food. It's a nice addition to life on the Southside.

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