

DINNER
AUGUST 2002

MAIN COURSES

GRILLED STERLING SALMON

CRÈME FRAICHE MASHED POTATOES, POACHED ASPARAGUS, LEMON BEURRE FONDUE \$21.00

MAPLE LEAF FARM DUCK

SWEET CORN RISOTTO, HARICOTS VERT, CHANTERELLE MUSHROOM JUS \$26.00

PAN FRIED SOFTSHELL CRABS

RED BLISS POTATO SALAD, HARICOTS VERT, LEMON GARLIC WHITE WINE SAUCE \$28.00

ROASTED OSTRICH

BEET SPAETZLE, CRISPY LEEKS & FRESH BAY LEAF JUS \$27.00

MISO ROASTED HALIBUT

SOY GLAZED PEAS & CARROTS, WHITE TRUFFLE SAUCE \$25.00

ROASTED COLORADO RACK OF LAMB

TAPENADE CRUST, TOMATO & OYSTER MUSHROOM RAGOUT, WHITE BEAN EMULSION \$29.00

GRILLED VEAL CHOP

BAKED SEMOLINA GNOCCHI, MARINATED TOMATO & SUNFLOWER SPROUTS \$30.00

SEARED DIVER SCALLOPS

TRUFFLED CELERY ROOT, WILTED ARUGULA & HERBED MUSHROOM COULIS \$26.00

GRILLED BEEF TENDERLOIN

TWICE BAKED YUKON GOLD POTATO, FOIE GRAS MOUSSE & SAUCE BORDELAISE \$29.00

LINE CAUGHT SWORDFISH

RED WINE LENTILS, CONFIT TOMATOES, PISTOU SAUCE \$24.00

VEGETABLE TASTING

DAILY SELECTION, TWO COURSES \$23.00

◆
CHEF FRANK BONANNO
◆

MIZUNA TASTING MENU AVAILABLE \$60

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FIRST COURSE

LOBSTER VICHYSOISE
CRÈME FRAICHE, CHIVES \$8.00

TK'S MACARONI & CHEESE
POACHED MAINE LOBSTER, MASCARPONE ENRICHED ELBOW PASTA \$11.00

ALL DAY BRAISED PORK BELLY
NIMAN RANCH PORK, SWEET CORN, TRUFFLED BREAD PUDDING \$9.00

SEARED AHI TUNA
MARINATED ARTICHOKE, LOBSTER MUSHROOMS & RED WINE VINAIGRETTE \$12.00

LUMP BLUE CRAB SALAD
GREEN CURRY, CUCUMBER WATER, HADEN MANGO & AVOCADO RELISH \$11.00

BRAISED RABBIT
CRIMINI MUSHROOMS, CRISPY POLENTA & 25 YEAR OLD BALSAMIC \$9.00

SEARED FOIE GRAS
CARAMELIZED ONION & RHUBARB NAPOLEON, DUCK GLACE \$15.00

ARTICHOKE AGNOLOTTI
FRESH ARTICHOKE & PANCETTA FILLING, TOMATO SAFFRON BROTH \$8.00

GULF COAST SHRIMP CAKES
BABY GREENS, WASABI MOUSSE & SEA URCHIN SAUCE \$12.00

SALADS

WARM HAYSTACK MOUNTAIN GOAT CHEESE
BEET CARPACCIO, WATERCRESS, BALSAMIC MARINATED ORANGE & RED ONION \$8.00

CHILLED SHELLFISH SALAD
SHRIMP, CLAMS, MUSSELS & LOBSTER, FRISEE, CITRUS VINAIGRETTE \$12.00

MIZUNA SALAD
ENGLISH CUCUMBER, CRUMBLER ROQUEFORT & CHAMPAGNE VINAIGRETTE \$7.00

HEARTS OF ROMAINE
WHITE ANCHOVIES, SHAVED GRANA & ROASTED GARLIC DRESSING \$8.00

