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
DINNER
AUGUST 2002

FIRST COURSE

LOBSTER VICHYSSOISE
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, FRISÉE, CITRUS VINAIGRETTE $12.00

MIZUNA SALAD
ENGLISH CUCUMBER, CRUMBLED ROQUEFORT & CHAMPAGNE VINAIGRETTE $7.00

HEARTS OF ROMAINE
WHITE ANCHOVIES, SHAVED GRANA & ROASTED GARLIC DRESSING $8.00
DESSERT
JULY 2002

CHOCOLATE MOUSSE PARFAIT
WHITE CHOCOLATE, BITTERSWEET CHOCOLATE & DARK CHOCOLATE GANACHE.

PEANUT BUTTER CHOCOLATE POUND CAKE
VANILLA ANGLAISE & CARAMEL SAUCE

TAHITIAN VANILLA BEAN CRÈME BRULEE
CHAMPAGNE MARINATED BERRIES

FLOURLESS ESPRESSO CHOCOLATE CAKE
GRAND MARNIER WHIPPED CREAM, ALMOND TUILLE

ALMOND TORTE
BING CHERRY COMPOTE & CHANTILLY CREAM

GRIDDLE CAKES
MINI CARROT & GOLDEN RAISIN PANCAKES, RUM ICE CREAM & VERMONT MAPLE SYRUP

LEMON CURD TART
FRESH BLACKBERRIES & MASCARPONE WHIPPED CREAM

RHUBARB & STRAWBERRY CRISP
CREAM CHEESE BROWN SUGAR ICE CREAM

ALL DESSERTS $7.50

PORTS & DESSERT WINES

DOW'S
LATE BOTTLE VINTAGE 1994 -$6.25

GRAHAM'S
20 YEAR OLD TAWNY -$10.00

BLANDY'S
15 YEAR OLD Malmsey - $10.00

EOS
1999 ZINFANDEL PORT - $10.00

DOMAINE de COYEUX
BEAUMES DE VENISE - $7.00
½ BT-$31.00

QUADY
ELYSIUM BLACK MUSCAT - $ 8.00
½ BT- $34.00

MAISON NICOLAS
SAUTERNES - $8.00
½ BT - $34.00