



# Dinner

## September 2010

### First Courses

Slow Roasted Hudson Valley Foie Gras  
Foie Stuffed Cherry, Balsamic & Onion Tart, Marcona Almond \$17

Crispy Veal Sweetbread  
Ricotta Dumpling, Grilled Summer Vegetables, Garlic Scape Crostini \$15

King Crab & Corn Bisque  
Marinated King Crab, Cayenne Roasted Tomato, Hush Puppies \$14

Squash Blossom Quiche  
House Made Mascarpone & Napoleon of Summer Vegetables \$14

Grilled Spot Prawn  
Heirloom Tomato Cocktail & Shaved Radish Salad \$16

BBQ Wagyu Beef Short Ribs  
Sweet Rolls, "Cole Slaw", Texas BBQ Sauce \$14

Housemade Ricotta Tortellini  
Confit Tomatoes, Chanterelles & Herbed Pistou \$13

Macaroni & Cheese  
Poached Maine Lobster & Mascarpone Enriched Elbow Pasta \$18

### Salads

Field Green  
Seasonal Root Vegetables, Windsor Dairy Cheese, Sherry Vinaigrette \$9

Roasted Beet  
House-Made Goat Cheese, Root Vegetables, Beet Gastrique \$11

Baby Romaine  
Cucumber, Radish, House Cured Gravlox, Cream Cheese Emulsion \$10



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## Main Courses

Hudson Valley Duck Breast  
Cornbread Cake, Peach Whiskey Jam, Crispy Confit \$32

Pan Roasted Ostrich Loin  
Risotto Soufflé, House Cured Ostrich Bresaola, Porcini Duxelles \$38

Grilled New Zealand Salmon  
Crispy Rice, Sake Cured Salmon Salad, Asian Gazpacho \$35

Rack of Colorado Lamb  
Roasted Eggplant & Tomato, Crispy Capers, Parmesan Emulsion \$43

Pine Nut Crusted Alaskan Halibut  
Marinated Tomato Salad, Cucumber Tzatziki, Tomato Water \$34

Grilled Veal Ribeye  
Heirloom Potatoes, Wax Beans, Marcona Almond Butter \$41

Seared Diver Scallops  
Maryland Crab Emulsion, Zucchini Fritter, Summer Squash & Crab Salad \$34

Alamosa Striped Bass  
Potato Gratin, Truffle Marinated Chanterelles, Corn Emulsion \$33

Meyer Ranch Beef Strip Loin  
Pommes Frites & Creamed Spinach \$40  
Fresh Summer Truffles – add \$10

Vegetable Entrée \$28

Mizuna Tasting Menu Available \$85  
Additional Cheese Course \$10  
Paired With Wine \$130

*Mizuna would like to thank our bounty of farmers:  
J. Hill, Oxford Garden, Full Circle, Pachamama, Cure Organic, Isabelle,  
Morton's Orchards & Verde.*

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**Chefs Frank Bonanno & Tony Clement**