

Mizuna

February 14, 2012

***\$110.00 per person food only, \$165.00 per person paired with wine
Optional Cheese Course, \$20 supplemental fee per person with wine pairing***

****Menu Subject to Change****



Lobster Bisque

Lobster "Eclair", Beluga Caviar

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## ***Tomme de Rabelais Agnolotti***

***Arugula Pistou, Fennel Salad***

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Icelandic Arctic Char

Sage & Tarragon Crust, Candy Striped Beets

Or

Seared Diver Scallops

Blue Point Oyster Chowder, Crispy Prosciutto

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## ***Roasted Colorado Rack of Lamb***

***Moroccan Cassoulet, Merguez Sausage***

Or

## ***Aged Beef Ribeye***

***Wild Mushroom Gratin, Spinach Cream***

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Tasting of Cheese

Brillat Savarin

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## ***Red Velvet Cupcake***

***Chefs Frank Bonanno, Stephen McCary, Jon Robbins, James Rugile  
Zach Ellis, Danika Batcher & James Gibbons  
Sommelier Lynn Whittum***