



# Dinner

## January 2010

### First Courses

Slow Roasted Hudson Valley Foie Gras  
Isabelle Farms Butternut Squash Stuffing, Sage \$17

Crispy Veal Sweetbread  
Portuguese Sweet Rolls, Parsnip Puree, Crispy Parsnip \$14

Mushroom Bisque  
Wild Mushrooms, Burgundian Escargot, Parsley Beurre-Noisette \$13

Seared Diver Scallop  
Fried Steamer Clam, Apple-Bacon Slaw & Apple Velouté \$16

“Sweet & Sour” Pork  
Crispy Salmon Creek Farms Pork Belly & Confit Peppers \$12

Warm Jumbo Lump Crab  
Artichoke & Spinach Gratin, Mascarpone Mousse, Paté Frite \$16

Walnut-Stuffed Gnocchi  
Braised Rabbit, Onion Soubise, Appenzeller \$14

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

### Salads

Lola Rosa Salad  
Crispy Sweet Potato, Bacon, Apple Balsamic, Mimolette \$10

Wilted Spinach Salad  
Poached Forelle Pear, Marcona Almond, Brie de Meaux \$10

Frisée Salad  
Roasted Figs, Duck Cracklin', Foie Gras Torchon \$10



# Dinner January 2010

## Main Courses

Hudson Valley Duck Breast

Hominy Fondue, House-Made Andouille, Cornbread Madeleine, Gruyere Frittata \$32

Pan Roasted Ostrich Loin

Chestnut Bread Pudding, Caramelized Cipollini, Brussels Sprouts \$34

Stuffed Jumbo Prawns

House-Cured Chorizo and Potato Stew, Calamari, Mussels, Jamón Serrano \$34

Rack of Colorado Lamb

Goat Cheese & Herb Gnudi, Spaghetti Squash, Lamb Daube \$43

Alamosa Striped Bass

Brandade-Potato Croquette, Burgundian Truffle Emulsion, Braised Leek \$31

Roasted Veal Tender

Veal Bratwurst, Red Wine Choucroute, Pommes Dauphine \$40

Nantucket Bay Scallops

Roasted Vegetable Gratin, Balsamic Crouton, Beurre Noisette \$38

Benton's Ham-Wrapped Monkfish

House-Cured Ham Hock, Fresh Black-Eyed Peas, Manila Clams, Wilted Mustard Greens \$32

Duo of Wagyu Beef

Roasted N.Y. Strip & Braised Oxtail, Creamed Spinach & Potato Pierogi, Burgundy Black Truffle \$41

Vegetable Entrée

Tasting of Seasonal Vegetables \$28

Mizuna Tasting Menu Available \$85

Additional Cheese Course \$10

Paired With Wine \$130

~

Chefs Frank Bonanno & Tony Clement