

Mockingbird Bistro

Dinner ~ January 2010

Starters

Onion Soup

"modern style" slow roasted 1015 onions and gruyère crostini 8

Butternut Squash Bisque

roasted butternut squash with allspice crème fraiche 10

Mediterranean Mussels

tomato, garlic, red curry and coconut milk broth with garlic toast 16

Salmon Tartare

avocado mousse, baby radishes, lime vinaigrette and crispy sesame tuiles 18

Beef Carpaccio

prime beef thinly sliced with parmesan vinaigrette and grilled sourdough 16

Calamari

quick fried with two dipping sauces: remoulade and sweet and spicy glaze 12

Veal Sweetbreads

cippolini onions and crisp pancetta with whole grain mustard sauce 19

Hudson Valley Foie Gras

orange "pound cake," Texas grapefruit puree and toasted almonds 23

Warm Spinach Salad

organic spinach leaves, apple smoked bacon, 7-minute egg, focaccia croutons 16

Roasted Red & Yellow Beets

arugula, candied walnuts, Texas goat cheese, basil oil and balsamic glaze 14

Bistro Caesar Salad

crisp romaine with sweet pepper crostini and truffled potato croutons 14

Main Course

Pan-seared Gulf Snapper

roasted local sweet peppers, Italian black rice, lemon parsley sauce 34

Grilled Rare Tuna

braised red cabbage, caramelized sweet potato puree and mango/ponzu sauce 36

Cast Iron Seared Diver Scallops

red wine risotto, roasted rainbow cauliflower, beurre rouge sauce 34

Organic Chicken

mushroom / foie gras stuffed leg and roasted breast, winter vegetables, garlic/thyme pan jus 28

Farm Raised Duck

seared breast and roasted leg, apricot wild rice, steamed broccolini and port redux 34

Grilled Veal T-bone

green asparagus risotto, tomato gratin, jumbo lump crab and béarnaise 39

American Kobe Beef Burger

with seared foie gras, pickled onions, organic hydro watercress and truffle pommes frites 32

Steak Frites

certified angus strip loin, sauteed crimini, shitake and oyster mushrooms and pommes frites 39

Roasted Colorado Lamb Rack

dijon crusted, merguez sausage/potato hash, Knopp Branch Farms roasted eggplant 45

Choucroute d' Alsace

brined pork chop, crispy pork belly and boudin blanc with sauerkraut and roasted potatoes 36

Sides

Truffle Pommes Frites 9 Garlicky Spinach 6 Asparagus 8 Daily Risotto 10

20% gratuity added to parties of 6 or more \$4 split plate charge