

MOCKINGBIRD BISTRO

Lunch ~ January 2010

First Course

White Truffle Parmesan Fries
served with spicy harissa mayo 9

Soup du Jour
soup of the winter season 8

Onion Soup
slow roasted 1015 onions and gruyere crostini 8

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

Beef Carpaccio
thinly sliced prime beef, parmesan dressing and grilled sourdough 16

House Smoked Salmon
with crème fraiche, crispy capers and grilled bruschetta 14

Lobster Risotto
carnaroli riso with lobster, roasted tomato, fresh basil and citrus glaze 16

Hudson Valley Foie Gras
orange "pound cake" Texas grapefruit puree 23

Bistro Bibb Salad
Texas goat cheese, toasted pine nuts and slow roasted red pepper 9

Bistro Caesar Salad
crisp romaine leaves, sweet pepper bruschetta, truffled potato and parmesan croutons 12

Add chicken or steak to any salad 9

Main Plates

Chopped Chicken Cobb
corn, avocado, egg, tomato, applewood smoked bacon & creamy buttermilk dressing 21

Spanish Frittata
chorizo, potato and spinach, spicy tobacco onion rings 14

Mountain Trout
pan roasted with pine nuts, haricots verts, roasted new potatoes and beurre noisette 21

Scottish Salmon
simply grilled with lemon risotto, grilled asparagus and citrus glaze 22

American Kobe Beef Burger
pickled red onions, pommes frites, white cheddar or Stilton cheese 16

Chicken Paillard
over penne pasta tossed with zucchini squash, mushrooms, tomato, broccolini and EVO 19

Mediterranean Mussels
tomato, garlic, red curry and lemongrass/coconut milk broth with garlic toast and pommes frites 21

Veal Sweetbreads
pan seared with whole grain mustard sauce, pommes puree and organic spinach 24

Prime Strip Steak
watercress, wild mushrooms, pommes frites and red wine reduction 29

Short Ribs
slow braised with olive oil smashed Yukon potatoes, grilled asparagus and braising jus 26

Sides

Garlic Spinach 5 Asparagus 6 Daily Risotto 11

20% gratuity added to parties of 6 or more / \$4 split charge / 2 credit cards per table please