

Mike's Bistro

N E W Y O R K

Cold Appetizers

<i>Shaved Fennel and White Asparagus Salad</i>	bell pepper, extra virgin olive oil, chili and fresh citrus vinaigrette	9
<i>Garden Vegetable Salad</i>	tomatoes, carrots, cucumbers, peppers, egg, avocado, snow pea shoots, tomato dressing	10
<i>Portobello Mushroom and Arugula Salad</i>	port wine reduction, basil and red onions, enoki mushroom	12
<i>Field Green Salad</i>	balsamic vinaigrette, caramelized shallot jam croutons	7
<i>Peppered and Sliced Beef Tataki</i>	served rare with black truffle and soy emulsion sauce, snow pea shoots	12
<i>*Roasted & Marinated Beet Salad</i>	candied walnuts, fresh citrus segments, creamy beet vinaigrette, shaved endive	8

Hot Appetizers

<i>*Handmade Gnocchi</i>	duck confit, roasted portobello mushrooms, fresh thyme	14 / 25
<i>Spaghetti Squash Cannelloni with Veal Bolognese</i>	breadcrumbs, basil, extra virgin olive oil	15
<i>*Porcini & Wild Mushroom Consomme</i>	pearl barley, enoki mushrooms	10
<i>Chipotle Spiced Bean Chili</i>	jasmine rice, guacamole, cilantro, crispy corn tortillas	12
<i>Maryland Style Cod Cakes</i>	old bay seasoned remoulade sauce	11
<i>Crispy Veal Sweetbreads</i>	english pea puree, white asparagus, tomato relish, mushrooms	17

Main Courses

<i>Frenched Veal Chop</i>	sweet potato, pear & veal bacon, kale, veal sauce	42
<i>*Braised Boneless Short Ribs</i>	barbecue glaze, cauliflower mash, braised kale, celery sauce	35
<i>Pan Roasted Herb Marinated Chicken Breast</i>	chamomile, lavender and honey glazed root vegetables, parsnip puree, herb chicken jus	25
<i>Ginger Scallion Crusted Yellowfin Tuna Loin</i>	stir fried napa cabbage, jasmine rice, soy- mustard emulsion sauce	31
<i>Black Angus Rib Eye Filet</i>	mashed potatoes, red-wine onion relish, green beans, chives	39
<i>Wild Mushroom and Vegetable Campanelle</i>	arugula, peppers, english peas, tomatoes, onions, maitake mushrooms, portobellos, roasted mushroom glaze, fresh herbs	23
<i>*Sautéed Duck Breast</i>	duck confit leg, sweet and sour red cabbage, sweet yam fritters, cranberry sauce	30
<i>Crispy Skin Organic Salmon</i>	forbidden black rice, gingered bok choy, carrot puree, beet and sesame emulsion	26
<i>Braised Lamb Shank</i>	maple scented couscous, spaghetti squash, pomegranate molasses drizzle	31

Side Dishes

<i>Mashed Potatoes with chives and extra virgin olive</i>	5	<i>Chamomile and Honey Glazed Root Vegetables</i>	6
<i>Oven Roasted Portobello Mushrooms</i>	7	<i>Sweet Yam Fritters</i>	6
<i>French Fries</i>	6	<i>Breaded Zucchini</i>	6
<i>Stir Fried Bok Choy</i>	5	<i>Sautéed White Asparagus</i>	7

18% Gratuity will be added to parties of six or more

*denotes signature item



CHEF'S

TASTING

MENUS

Courses are selected by the Chef. Please tell your server if you have a special request. Tasting Menus require the participation of the entire table.

\$60

Five courses

\$75

Seven courses

With Wine Paired for Three Courses:
add \$20

Vegetarian Tasting Menus are available