



Nine Days Menu 2017

Appetizers

Ora King Salmon Crudo dill, seasonal melon, smoked salt, spanish extra virgin olive oil GF	18
Ceviche citrus, chili, fennel, radish, cilantro GF	20
Tuna Poke Nachos for two marinated hawaiian style, avocado	35
Gnocchi Pomodoro delicate potatoes in a beefsteak tomato sauce,	24
Artichoke Leaves & Bottoms zesty green dressing, garlic crumbs, tomato, fried capers	23
Garden Vegetable Salad tomatoes, carrots, cucumbers, peppers, avocado, snow pea shoots, simple vinaigrette, fresh herbs, balsamic syrup GF	16
Portobello Mushroom & Arugula Salad red onions, enoki mushrooms, garlic croutons, caesars style mushroom dressing	19
Roasted & Marinated Beet Salad candied pecans, citrus segments, beet vinaigrette, shaved endive, chervil, walnut oil GF	15
Corn Soup gooseberries, avocado, crispy tortilla, cilantro red onion jalapeño relish GF	18

Main Course

Big Eye Tuna beans, turkish olives, haricot verte, blood oranges, upland cress, citrus notes GF	51
"Ora" King Salmon braised endive, sour cherry sauce, farro lentil pilaf	48
Crispy Local Sea Bream salad of arugula, tomatoes, red onion, citrus segments, balsamic syrup	44
Market Fish ask server for details GF	MP
Creamy Farrotto cashew leak cream, spinach and summer vegetables, mushrooms	36

Side Dishes

Potato Fries	8	Fungus Among Us...	25
Mashed Potatoes GF	7	Breaded Zucchini	9
Spinach Gratin	18	Yam Fritters	10
All Things Green GF	19	Garlicky Green Beans	9

18% Gratuity will be added to parties of eight or more
GF = gluten free item

Mikes Bistro is committed to purchasing and serving responsibly sourced Seafood without compromising the future of our Oceans.
Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness

Executive Chef
Michael Gershkovich