



MIRABELLE
LUNCH MENU



APPETIZERS

WATERCRESS SOUP 16

Buckwheat tempura walleye pike, tapioca with curry flavors, coconut

PETITE MARMITE 16

Oxtail and capon consommé, vegetables, marrow

OYSTERS 22

Toasted brown rice~laver tea, pumpernickel canapé, soy~yuzu mignonette

TASMANIAN SEATROUT 17

House smoked with fennel panna cotta, lightly pickled blood orange, marcona almonds

PÂTÉ CAMPAGNE 18

Country style duck pâté, vegetables in puff pastry with mustard, endive

OUR GROWER'S EARLY SPRING SALAD BOWL 15

With hazelnut vinaigrette and brioche croutons

BOUDIN BLANC 18

Chicken and foie gras sausage, our lardons, braised red cabbage, poached raisins

SANDWICHES

JAMBON BEURRE 26

Our baguette, butter, ham

MIRABLINI 25

Buckwheat blini with roasted mushrooms and spring vegetables

BELLEBURGER 28

Madeira caramelized onions and melted cave aged gruyere, choose wet or dry

OPEN FACE WAGYU FLANK STEAK 27

On griddled whole wheat with comté cheese, chard and sauce of vin jaune from Jura

PAN BAGNAT 25

Traditional Provençal sandwich made with our tuna confit and baguette



ENTRÉE SALADS

ORA KING SALMON 26

Ora King salmon slow cooked with a soft herb and ginger crust, roasted beets and purple potatoes with yuzu marmalade

GILSON MARTIN PENNSYLVANIA RAISED LAMB 27

Grilled loin, sweet and sour mushrooms, vegetable crepe

BEEFTARTARE MIRABELLE 26

Hand diced Angus beef poached egg, potato brioche, accoutrements

YELLOWFIN TUNA NIÇOISE 28

Our confit tuna, arugula, devilled egg, black olive paste, sweet pepper bavaroise

MAIN PLATES

OVEN ROASTED POUSSIN 28

Sauce of morels, asparagus, crayfish and wheatberries

SYRAH BRAISED BEEFTRITIP 29

Panisse, stew vegetables with truffle

BOUILLABAISSE MIRABELLE 29

Fish and shellfish of the season in a flavorful broth scented with pernod

NOVA SCOTIA HALIBUT 29

Romaine lettuce braised with mint, peas and tom thumb potatoes

YUKON GOLD POTATO AND RED QUINOA GNOCCHI 27

Potato and quinoa gnocchi, quinoa porridge, swiss chard stems and creamy goat cheese

CHAPEL HILL FARMS VEAL TONGUE 28

In a flavorful broth pot au feu style with foie gras and traditional garnish



WINES BY THE GLASS

Sparkling

- Jean-Luc Mader, Pinot Blanc/Chardonnay, Crémant d'Alsace, Alsace, France NV \$14
Thibaut-Janisson, Blanc de Blancs, Monticello, Virginia NV \$20
Mirabelle, Brut Rosé, North Coast, California NV \$18
Patrick Bottex, Gamay/Poulsard, "La Cueille", Bugey Cerdon, France NV (semi-sweet rose) \$16

Champagne

- Chapuy, Blanc de Blancs, Oger Grand Cru NV \$26
Pierre Gerbais, Brut Rosé, NV \$24

Whites

- Eric Chevalier, Melon de Bourgogne, 'Le Clos de la Butte,' Muscadet-Cotes de Grandlieu Loire Valley, France 2015 \$11
Domaine Mardon, Sauvignon Blanc, 'Tres Vieilles Vignes', Quincy, Loire, France 2015 \$14
St. Innocent, Pinot Gris, 'Vitae Springs Vineyard,' Willamette Valley, Oregon 2015 \$12
Rocher des Violettes, Chenin Blanc, 'Touche Mitaine,' Montlouis sur Loire, France 2015 \$17
J. Fritsch, Riesling, 'Schlossberg,' Grand Cru, Alsace, France 2014 \$15
Domaine Bernard Defaix, Chardonnay, 'Côte de Lechet', Chablis 1er cru Burgundy, France 2013 \$16
Venture, Chardonnay, Russian River Valley, Sonoma, California, 2014 \$18
Vincent Prunier, Chardonnay, "En Remilly", Saint-Aubin 1er cru, Burgundy, France 2013 \$30
Domaine Mucyn, Marsanne/Roussanne, 'Les Charmeuses,' Crozes-Hermitage Rhone, France 2014 \$13
Michael Shaps, Petit Manseng, Monticello, Virginia 2015 \$18

Rose

- Elisabeth & Francois Jourdan, Aramon, Vin de France, 2015 \$9
King Family Estate, Merlot, 'Crosé', Monticello, Virginia 2016 \$13

Reds

- Domaine De La Grume, Gamay, 'Grain de Sable', Brouilly, Beaujolais, France 2014 \$12
Brooks, Pinot Noir, Willamette Valley, Oregon 2014 \$18
Domaine du Meix Foulot, Pinot Noir, Mercurey, 1er cru, Burgundy, France, 2012 \$25
Comte Abbaticci, Sciacarello/Nielluccio, "Faustine", Ajaccio, Corsica, France 2013 \$17
Domaine Gouron, Cabernet Franc, Chinon, France 2015 \$14
Château Coupes Roses, Grenache, 'Cuvée Granaxa,' Minervois, Languedoc, France 2012 \$19
Domaine Michelas, Syrah, 'Sainte Epine,' Saint-Joseph, Rhône, France 2014 \$16
Hunt & Harvest, Cabernet Sauvignon, Napa Valley, California 2014 \$18
Le Haut Médoc d'Issan, Cabernet Blend, Médoc, Bordeaux, France 2012 \$22
Château Nenin, Merlot blend, Pomerol, Bordeaux, France 2008 \$36