

MIRABELLE

Private Dining Autumn/Winter 2018



900 16th Street NW Washington, DC 20006



We thank you for considering Mirabelle for your special occasion. Our team is devoted to designing a truly memorable evening for you and your guests. Our goal is to work with you to personalize your event and offer options that compliment your needs.

We offer a private room, which can accommodate up to 32 guests for a seated dinner and up to 50 guests for a standing reception. We also have options for buying out the bar, as well as the entirety of the restaurant. Please inquire regarding full bar or restaurant requests. The tables can be arranged in a variety of formats, to fit your needs.

Sample Menu prices do not include 10% sales tax and 21% gratuity

Once you have reviewed the enclosed information, please do not hesitate to contact us at 202-506-3833 with any questions and to finalize the details of your event.

Sincerely,

The Mirabelle Team

900 16th Street NW Washington, DC 20006



PRIVATE EVENTS SAMPLE MENUS

Lunch Menu Options Fall 2018

3 courses fully pre-selected with no choices (appetizer/salad, entree, dessert)- \$55 per person

3 courses with 2 choices per course (appetizer/salad, entree and dessert)- \$65 per guest

3 courses with up to 4 choices per course (appetizer/salad, entree and dessert)- \$75

4 courses with 2 choices each of salad, appetizer, entree and dessert- \$85 per person

Salads

Mixed Greens

Baby Spinach, Watercress, Cucumber, Charred Tomato Puree, Boquerones

Roasted Beets

Spice Roasted Beets, Whipped Roquefort, Walnuts, Bliss Elixir

Grilled Belgium Endive & Jambon

Poached Egg, Mushroom, Dijon Creme Fraîche

Appetizers

Hamachi Crudo

Togarashi Puffed Grains, Popcorn, Leche De Tigre

Ruby Farms Steak Tartare

Traditional Accompaniments, Toasted Brioche

Roasted Squash Veloute

Coconut Custard, Spice Roasted Pumpkin, Pumpkin Seed Oil

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Tarte Flambée-

Our Version of the Classic Alsatian Crisp Flatbread

Available as Appetizer or Entrée choice
Can Also be Passed or Served Family Style for \$20 each

Mike Mustard's Daily Veggies
Peak Season Selection, Herbed Crème Fraîche

Gratinée
Bacon Lardons, Gruyère, Caramelized Onions, Crème Fraîche

Forestière
Roasted Champignon Mushroom, Caramelized Onion
Gruyère, Crème Fraîche

Lunch Entrées

Salmon Lyonnaise
Frisée, Egg Yolk, Bacon Lardons

Hot Lobster "Roll" Vol-au-Vent
Egg Yolk Purée, Crustacean Crème, Chives

Seared Striped Bass
"Hoppin' John," Crab Sauce

Moroccan-Spiced Rubbed Chicken
Wheat Berries, Walnut Sauce, Preserved Lemon, Ras-El-Hanout

Mirabelle Roast Dip
Peppercorn Roasted Top-round, Gruyère, Caramelized Onion
Potato Mille Feuille, Petite Greens

Filet Mignon Au Poivre- \$10 supplement per guest
Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Lunch Desserts

Fruit Tart
Seasonal Panna Cotta
Chocolate Mousse

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Mirabelle Canapes Menu

ALL PRICES ARE PER PIECE

Foie Gras Taco \$8

Banana Taco Shell, Preserved Fruit, Pistachio, Lime

Scallop Crudo \$4

Chili, Cucumber, Togarashi

Potato Mille Fueille Bravas \$3

Potato Mille Fueille, Roasted Tomato Bravas Sauce

Volauvent Lobster “Rolls” \$4

Garlic Purée, Garlic Butter, Chives

Smoked Trout Rilette \$4

Tapioca Puff, Shallots

Little Neck Stuffies \$2.50

Trumpets, Scallions, Pickled Mushroom

Brandade De Morue \$3

Whipped Salt Cod, Grilled Baguette

Tarte Flambée-

Our Version of the Classic Alsatian Crisp Flatbread with Crème Fraîche and Gruyere

\$24 each equivalent to 8 canapes

Mike Mustard’s Seasonal Greens & Vegetables



Forestière- roasted champignon mushroom, caramelized onion



Gratinée–Bacon, White and Caramelized Onions



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Shellfish Display

\$ 45.00 Per Person Per ½ hour- fully replenished throughout

oysters on the half shell, clams on the half shell, jumbo shrimp, split lobster tails
scallop crudo, & Maryland crab

tuna and steak tartare available upon request for substitution or additional charge
*** available optional ice carvings for display, but prior notice required***

SAMPLE DINNER MENUS WITH OPTIONS

3 Course Dinner-\$65 Per Person
Fully Pre-Selected, No Choices

First Course

Roasted Beets
Spice Roasted Beets, Whipped Roquefort, Walnuts, Bliss Elixir

Entree

Moroccan-Spiced Rubbed Chicken
Red Wheat Berries, Walnut Sauce, Preserved Lemon, Ras-El-Hanout
(or vegetarian option available)

Dessert

Fruit Tart with Lemon Custard and Fresh Berries



3 Course Dinner Option

2 Choices per course -\$85 Per Person

3 Choices per course -\$95 Per Person

First Course Choices:

Roasted Beets

Spice Roasted Beets, Whipped Roquefort, Walnuts, Bliss Elixir

Mixed Greens

Baby Spinach, Watercress, Cucumber, Charred Tomato Puree

Trout Roulade

Umeboshi, Charred and Compressed Cucumber, Pickled Peaches

Searred Georges Bank Scallops

Celery Root Purée, Toasted Almonds, Apple Gelée

Maryland “She” Crab Soup

Celtuce, Bay Butter, Pine Nut

Roasted Squash Veloute

Coconut Custard, Spice Roasted Pumpkin, Pumpkin Seed Oil

Entrees Course Choices:

Farmers Porridge

Braised Grains, Pioppini and White Elf Mushroom, Black Garlic

Roasted Bass New England Style

Littleneck Clams, Confit Leek, Soubise

Moroccan-Spiced Rubbed Chicken

Wheat Berries, Walnut Sauce, Preserved Lemon, Ras-El-Hanout

Filet Mignon Au Poivre

Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Dessert Choices:

Fruit Tart

Seasonal Panna Cotta

Chocolate Mousse

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4 Course Dinner Option

2 Choices per course -\$95 Per Person

3 Choices per course -\$105 Per Person

Seasonal Amuse Bouche

First Course Choices:

Roasted Beets

Spice Roasted Beets, Whipped Roquefort, Walnuts, Bliss Elixir

Mixed Greens

Baby Spinach, Watercress, Cucumber, Charred Tomato Puree

Trout Roulade

Umeboshi, Charred and Compressed Cucumber, Pickled Peaches

Second Course Choices:

Seared Georges Bank Scallops

Celery Root Purée, Toasted Almonds, Apple Gelée

Maryland “she” Crab Soup

Celtuce, Bay Butter, Pine Nut, Corncake

Ravioli Con Uovo

Hazelnut Brown Butter, Pumpkin, Sage

House Made Tagliatelle Pasta

Wild Mushrooms, Parmesan Cream, Fines Herbes

Entrees Choices:

Farmers Porridge

Braised Grains, Piopini, White Elf Mushroom, Black Garlic

Roasted Bass New England Style

Littleneck Clams, Confit Leek, Soubise

Filet Mignon Au Poivre

Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Moroccan-Spiced Rubbed Chicken

Wheat Berries, Walnut Sauce, Preserved Lemon, Ras-El-Hanout

Seasonal Pre- Dessert

Desserts Choices:

Fruit Tart

Seasonal Panna Cotta

Chocolate Mousse

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5 Course Sample Dinner Menu

2 Choices per course- \$120 per person

Nightly Amuse Bouche

First Course Choices:

Roasted Beets

Spice Roasted Beets, Whipped Roquefort, Walnuts, Bliss Elixir

Mixed Greens

Baby Spinach, Watercress, Cucumber, Charred Tomato Puree, Boquerones

Trout Roulade

Umeboshi, Charred and Compressed Cucumber, Pickled Peaches

Second Course Choices:

Seared Georges Bank Scallops

Celery Root Purée, Toasted Almonds, Apple Gelée

Maryland “she” Crab Soup

Celtuce, Bay Butter, Pine Nut, Corncake

Ravioli Con Uovo

Hazelnut Brown Butter, Pumpkin, Sage

House Made Tagliatelle Pasta

Wild Mushrooms, Parmesan Cream, Fines Herbes

Entrée Choices:

Farmers Porridge

Braised Grains, Piopini, White Elf Mushroom, Black Garlic

Roasted Bass New England Style

Littleneck Clams, Confit Leek, Soubise

Filet Mignon Au Poivre

Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Composed Cheese Course

Seasonal Pre-Dessert

Desserts Choices:

Fruit tart

Seasonal Panna Cotta

Chocolate Mousse

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New England Sea-side Experience

New England Sea Food Feast
\$115 per person minimum of 10 guests

Choice of 2 Canapes

“Hot Lobster Roll” Volauvent
Rainbow Trout Rilette
Mini Stuffies
Seasonal Cape Cod Spritzer

Raw Bar Bite

Composed Oyster on the half shell
Individual or Family Style Raw bar available

First Course Choices:

Clam Chowder
OR
Corn Chowder

Second Course Choices:

Coastal fried platter
Fried whole belly clams, fried oysters, fried scallops, fried shrimp
OR
New England steamers with herbed-butter sauce and Johnny cake

Entrees Course Choices:

New England Lobster Broil with classic trimmings
Corn, red bliss potatoes
**Available as Surf and Turf- additional \$30 per person
Baked/Stuffed with Maryland Crab- additional \$40 per person

Dessert

Apple Terrine

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MIRABELLE



Event Services

Parting Gifts

We offer a selection of petit fours and pastries for take aways for your guests.

We can also customize with a notice of 3 business days

Place Cards & Printed Menus

Custom printed menus are provided on each place setting.

Place cards can be available with notice. Custom Place cards will incur an additional fee

Floral Design

We offer floral design services for your event, however, please inquire about a custom proposal and pricing

Valet Parking

Valet Parking is available for dinner service at \$8 per car and can be added to the bill

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