

# MIRABELLE

## Private Dining Winter 2019



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 30 guests for a seated dinner and up to 50 guests for a standing reception. The tables can be arranged in a variety of formats, to fit your needs. We also have options for buying out the bar or the entirety of the restaurant.

Please inquire regarding full bar or restaurant requests.

**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 Winter 2019

**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

Bartlett Pear and Jambon

Caramelized Pears, Frisée, Curry, Crispy Ham

#### 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

Pan Roasted Cod  
Braised Wild Rice, Lardons, Crustacean Sauce

Roasted Chicken  
Wheat Berries, Walnut Sauce, Sautéed Root Vegetables, Preserved Lemon

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

Roasted Chicken  
Wheat Berries, Walnut Sauce, Sautéed Root Vegetables, Preserved Lemon  
(or vegetarian option available)

### Dessert

Fruit Tart with Lemon Custard and 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

Crab Bisque

Old Bay Pine Nuts, Celery, Sherry Pearls

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

Pan Roasted Cod

Braised Wild Rice, Lardons, Crustacean Sauce

Roasted Chicken

Wheat Berries, Walnut Sauce, Sautéed Root Vegetables, Preserved Lemon

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 Scallop

Celery Root Purée, Toasted Almonds, Apple Gelée

Crab Bisque

Old Bay Pine Nuts, Celery, Sherry Pearls

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

Pan Roasted Cod

Braised Wild Rice, Lardons, Crustacean Sauce

Filet Mignon Au Poivre

Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Roasted Chicken

Wheat Berries, Walnut Sauce, Sautéed Root Vegetables, Preserved Lemon

### 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 Scallop

Celery Root Purée, Toasted Almonds, Apple Gelée

Crab Bisque

Old Bay Pine Nuts, Celery, Sherry Pearls

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

Pan Roasted Cod

Braised Wild Rice, Lardons, Crustacean Sauce

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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## 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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