

MIRABELLE



* * * *Valentine's Day* * * *

February 14, 2019

3 Savory + Dessert

\$105 Per Person

First Course

Half Dozen Composed Wellfleet Oyster
Cucumber, Fresno, Fennel Crowns

Smoked Salad
Red Oak, Green Oak, Grilled Endive, Boquerones, Parmesan

Scallop Crudo
Macadamia Nut, Finger lime, Winter Citrus,

Second Course

Caramelized Onion & Mushroom Petite Ravioli
Smoked Pork Broth, Parmesan, Petite Herbs

Crab Bisque
Pine Nuts, Celery, Smoked Roe

Studded & Glazed Foie Ganache
Manjari Chocolate, Candied & Pickled Fruits, Pistachio's

Third Course

Grimaud Farms 21 day Duck
Harissa, Dukkah, Yogurt

Confit Cod Fillet
Almonds, Potatoes, Red pepper

Rosemary & Thyme Whole Roasted Fillet
Pommes Puree, Trumpet Royal, Bordelaise

Vegetable Assiette
Mushrooms, black Garlic, Parmesan, Wheat Berry