

MIRABELLE





Canapé Bites

Foie Gras Tacos- 2 for \$10
Banana Taco Shell, Preserved Fruit, Spiced Pistachios

Patatas Bravas- 7 for \$8
Mille Feuille, Roasted Tomato

Scallop Crudo- 3 for \$9
XO Sauce, Shoyu Braised Lotus Root, Togarashi, Finger Lime, Shiso

Crêpinettes – 3 for \$9
Braised Short Rib, Jus, Frisée Salad

Brandade Toasts- 5 for \$10
Whipped Salt Cod, Grilled Brioche, Caviar

Bar Shares

½ Dozen Raw Oysters on the Half Shell \$18
House Cocktail Sauce, Red Wine Mignonette

Cold Smoked Salmon Tartare \$16
Cucumber, Ponzu, Yuzu, Sesame, Peanut, Chili

Hamachi Crudo \$14
Togarashi Puffed Grains, Popcorn, Leche De Tigre

Ruby Farms Steak Tartare \$18
Traditional Accompaniments, Toasted Brioche

Foie Gras Fabergé Egg \$27
Manjari Chocolate, Duck Confit, Pistachio, Sour Cherry Powder

Cheese Selection 3 for \$18 / 5 for \$24
Served with seasonal accompaniments



Tarte Flambée

Our Version of the Classic Alsatian Crisp Flatbread \$18

Forestière
Roasted Champignon Mushroom, Caramelized Onions, Gruyère, Crème Fraîche

Gratinée
Bacon Lardons, Caramelized & White Onions, Gruyère, Crème Fraîche

Bar Entrées

Seasonal Salad \$18
Lettuce Mix, Celery, Lemon Vinaigrette

Mushroom and Onion Tortellini en Brodo \$25
Prosciutto Broth, Pecorino, Hazelnut

Tagliolini all'Amatriciana \$22
Tomato, Chili, Bacon, Caramelized Onion

Ora King Salmon \$28
Chickories, Dandelion, Winter Citrus Vinaigrette

Mirabelle Roast Dip \$21
Peppercorn Roasted Top-Round, Gruyère, Caramelized Onions
Mille Feuille Fries, Petite Green Salad

Chef's Burger \$20
Smoked Gruyere, Caramelized Bacon & Onion Jam, Foie Gras Ganache, Aioli,
Butter Fried Brioche, Mille Feuille Fries

Painted Hills NY Strip \$43
Short Rib Crêpinette, Mille Feuille, Truffle Caramelized Onion
Creamed Dandelion, Roasted Nebrodini Mushroom