

MIRABELLE

Private Dining Spring 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 Spring 2019

3 courses fully pre-selected with no choices (soup, salad or flatbread, entree, dessert)- \$50 per person

3 courses with 2 choices per course (soup, salad or flatbread, entrée, dessert)- \$65 per guest

3 courses with up to 4 choices per course (soup, salad or flatbread, entrée, dessert)- \$75

4 courses with 2 choices each of salad, appetizer, entrée, 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

Crab Bisque

Old Bay Pine Nuts, Celery, Sherry Pearls

Salmon Tartar

Cucumber, Ponzu, Yuzu, Sesame, Chili, Peanut

Spring Pea Velouté

Porcelet Belly Roulade, Braised Pea leaves, Pepita Oil

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Tarte Flambée-(As Appetizer)

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**

Gratinée

Bacon Lardons, Gruyère, Caramelized Onions, Crème Fraîche

Forestière

Roasted Champignon Mushroom, Caramelized Onion
Gruyère, Crème Fraîche

Lunch Entrées

Cod Filet

Lettuces, Celery, Lemon Vinaigrette

Roasted Chicken

Wheat Berries, Ramesco, Endive

Mirabelle Roast Dip

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

Painted Hills Steak \$10 supplement per guest

Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Tagliolini all'Amatriciana

Tomato, Chili, Bacon, Caramelized Onion

Dourade Provençale

Eggplant, Pepper, Olive, Fingerling Potato

Koshu Braised Mushroom

Trumpet Royale, Lapsang Souchong Mushroom Tea, 64 Degree Egg, Lotus

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

Brandade De Morue \$3

Whipped Salt Cod, Griddled Brioche, Caviar

Steak Tartar Crostini \$3

Salmon Tartar Crostini \$4

Chicken Skewers \$28/ 20 piece platter

Roasted Beet Skewer \$22/ 20 piece platter

Tarte Flambée-

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

\$24 each equivalent to 8 canapes

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, Trumpet Royales, Romesco
(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

Seared Georges Bank Scallops

Celery Root Purée, Toasted Almonds, Apple Gelée

Crab Bisque

Old Bay Pine Nuts, Celery, Sherry Pearls

Spring Pea Velouté

Porcelet Belly Roulade, Braised Pea leaves, Pepita Oil (Vegetarian Optional)

Entrees Course Choices:

Farmers Porridge

Braised Grains, Pioppini and White Elf Mushroom, Black Garlic

Ora King Salmon

Chicories, Dandelion, Winter Citrus Vinaigrette

Roasted Chicken

Black Truffle, Wheat Berries, Grilled Trumpet Royale

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

5 Course Dinner Menu Option

2 Choices per course- \$120 per person (adds composed cheese course)

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

Spring Pea Velouté

Porcelet Belly Roulade, Braised Pea leaves, Pepita Oil (Vegetarian Optional)

Second Course Choices:

Crab Bisque

Old Bay Pine Nuts, Celery, Sherry Pearls

Mushroom and Onion Tortellini en Brodo

Prosciutto Broth, Pecorino, Almond

House Made Tagliatelle Pasta

Wild Mushrooms, Parmesan Cream, Fines Herbes

Seared Georges Bank Scallop

Celery Root Purée, Toasted Almonds, Apple Gelée

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Entrees Choices:

Farmers Porridge
Braised Grains, Piopini, White Elf Mushroom, Black Garlic

Ora King Salmon
Chicories, Dandelion, Winter Citrus Vinaigrette

Filet Mignon Au Poivre
Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Roasted Chicken
Wheat Berries, Grilled Trumpet Royale, Romesco

Composed Cheese Course

Seasonal Pre- Dessert

Desserts Choices:

Fruit Tart
Seasonal Panna Cotta
Chocolate Mousse



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 Rillettes
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

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