



**Pre-Theater Tasting Menu**

***Available 5:30-6:30pm Daily***

***\$60 Per Guest***

***Wine Pairing Additional***

**Choice of 2 Savory + Dessert or Cheese**

**1<sup>st</sup> Course**

*Choice of*

Spring Lettuce Cornucopia  
Petite Lettuces, Peas, Brioche, Green Goddess

House Made Tagallini  
Uni Butter, Parmesan

AAA White Asparagus  
Parsley, Bonito, Kumquat, Egg Yolk Purée, Caviar, Almond

**Main Course**

*Choice of*

Forest Mushroom Landscape  
Nebroдини, Maitake and Shimeji Mushrooms, Wheat Berries, Black Garlic

Halibut à la Grecque  
Petite Spring Vegetables, Grecque Nage, Fennel Pollen

St. Canut Farms Porcelet Trio  
English Peas, Parisienne Gnocchi, Pickled Pioppino Mushrooms, Maple

**Dessert**

*Choice of*

Daily Selection of Gelato or Sorbet

Two Selections from Our Cheese Cart

**All Items Available a la Carte**

**PRIX FIXE TASTING OPTIONS**

Three savory + Dessert - \$95

Three savory + Composed Cheese + Dessert - \$105

\*custom wine pairings available for all tasting options\*

**1<sup>st</sup> Course**

Spring Lettuce Cornucopia 16

Petite Lettuces, Peas, Brioche, Green Goddess

Tomato Whey 18

Earth 'n Eats Heirloom Tomatoes, Ramp Pesto, Pumpnickel

AAA White Asparagus 23

Parsley, Bonito, Kumquat, Egg Yolk Purée, Caviar, Almond

Shrimp Through Dali's Eyes 20

“Galatea of the Spheres” – Cucumber, Ponzu, Mango, Yuzu, Peanut  
“The Burning Giraffe” – Espelette Shrimp, Garlic, Chili, Vin Jaune, Parsley

**2<sup>nd</sup> Course**

Ricci di Mare 27

Santa Barbara Sea Urchin, King Crab, House Made Malfalde Pasta

Milpa's Soft Shell Crab 27

Amarillo Mole, Huitlacoche, Jackfruit Pico, Black Bean-Chili Purée, Pepitas

Normandy Scallop Duo 27

Apples, Celeriac, Toasted Almond, Bacon Jam, Kombu, Cider

Foie Gras Fabergé Egg 27

Manjari Dark Chocolate, Duck Confit, Pistachio, Sour Cherry Powder

MIRABELLE



**3<sup>rd</sup> Course**

Lobster Cha- Kaiseki in Four Dishes 48

(\$10 Supplement for Prix Fixe)

Grilled Lobster Tail, Allium, XO Sauce, Red Miso

Chili Oil Claws, Aged Shoyu Braised Lotus Root

Lapsang Souchong Mushroom Tea, Grilled Trumpet, Scallion

Lobster Knuckles, Kombu Noodle, Lobster Reduction, Egg Yolk Sauce

Halibut à la Grecque 38

Petite Spring Vegetables, Grecque Nage, Fennel Pollen

Farmer's Porridge 32

Wheat Berries, Stuffed Morels, Delta Queen Asparagus, Fiddleheads

Rabbit Kouneli Stifado 36

Date, Cherry, Cabbage, Caper Leaves, Eastern Spices

St. Canut Farms Porcelet Trio 37

English Peas, Parisienne Gnocchi, Pickled Pioppino Mushrooms, Maple

21-Day Aged Grimaud Duck in Chiaroscuro 39

Fava Beans, Ramps, Sunchokes, Wood Ear Mushrooms, Charred Green Garlic

Painted Hills NY Strip 43

(\$5 Supplement for Prix Fixe)

Short Rib Crépinette, Mille Feuille, Truffle Caramelized Onion, Creamed Dandelion

Roasted Nebrodini Mushroom

MIRABELLE

