

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.

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 or info@mirabelledc.com with any questions and to finalize the details of your event.

Cheers,

The Mirabelle Team

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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 guest

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 per guest

4 courses with 2 choices each of salad, appetizer, entrée, dessert- \$85 per guest

Salads

Mixed Greens

Baby Spinach, Watercress, Cucumber, Charred Tomato Puree, Boquerones

Roasted Beets

Spice Roasted Beets, Whipped Roquefort, Walnuts, Bliss Elixir

AAA White Asparagus and Jambon

Frisée, Curry, Crispy Ham, Almond

Appetizers

Ruby Farms Steak Tartare

Traditional Accompaniments, Toasted Brioche

Salmon Tartar

Citrus Cure, Matcha Vinegar, Aji Amarillo, Shiso

Summer Vichyssoise

Parisian Gnocchi, Hackleback Caviar, Brioche

Cool-Heat Poached Shrimp

Cucumber, Ponzu, Yuzu, Sesame, Chili, Peanut

Mushroom and Onion Tortellini

Delta Queen Green Asparagus, Morels, Parmesan Fondue

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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

Ricci di Mare

Santa Barbara Sea Urchin, House Made Tagelini Pasta

Vietnamese Street Curry

Coconut Curry, Braised Eggplant, Cilantro, Grilled Trumpet Royale

Ora King Salmon

Chicories, Dandelion, Blood Orange Chasseur

Roasted Chicken

Spring Vegetables à la Grecque, Lemon Beurre Blanc

Chef's Burger

Smoked Gruyere, Caramelized Bacon & Onion Jam, Foie Gras Ganache, Aioli,
Butter Fried Brioche, Mille Feuille Fries

Mirabelle Roast Dip

Peppercorn-Roasted Top-Round, Gruyère, Caramelized Onions Au Jus,
Mille Feuille Fries, Petite Green Salad

Lunch Desserts

Fruit Tart

Flan

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

Crepinettes \$3

Braised Short Rib, Jus, Frisée Salad

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

\$18 each equivalent to 8 canapes

Forestière

Roasted Champignon Mushroom, Caramelized Onion



Gratinée

Bacon, White Caramelized Onions

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Shellfish Display

\$ 45.00 Per Guest 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 Guest
Fully Pre-Selected, No Choices

First Course

Mixed Greens

Baby Spinach, Watercress, Cucumber, Green Goddess

Entree

Roasted Chicken

Petite Vegetables, Grecque Nage, Fennel Pollen
(or vegetarian option available)

Dessert

Fruit Tart with Lemon Custard and Berries

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3 Course Dinner Option

2 Choices per course -\$85 Per Guest

3 Choices per course -\$95 Per Guest

First Course Choices:

Mushroom and Onion Tortellini

Delta Queen Green Asparagus, Morels, Parmesan Fondue

Mixed Greens

Baby Spinach, Watercress, Cucumber, Green Goddess

Cape Cod Summer Scallop

Horseradish, Mushroom Catsup, Cornichon, Caper, Celery

Summer Vichyssoise

Parisian Gnocchi, Hackleback Caviar, Brioche

Entrees Course Choices:

Farmers Porridge

Braised Grains, Pioppini and White Elf Mushroom, Black Garlic

Ora King Salmon

Chicories, Dandelion, Citrus Vinaigrette

Roasted Chicken

Petite Vegetables, Grecque Nage, Fennel Pollen

Filet Mignon Au Poivre

Potato Mille Feuille, Mushroom, Cognac Peppercorn Sauce

Dessert Choices:

Fruit Tart

Flan

Chocolate Mousse

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4 Course Dinner Option

2 Choices Per Course -\$95 Per Guest

3 Choices Per Course -\$105 Per Guest

5 Course Dinner Menu Option

2 Choices Per Course- \$120 Per Guest (Adds Composed Cheese Course)

Seasonal Amuse Bouche

First Course Choices:

Mushroom and Onion Tortellini

Delta Queen Green Asparagus, Morels, Parmesan Fondue

Mixed Greens

Baby Spinach, Watercress, Cucumber, Green Goddess

Summer Vichyssoise

Parisian Gnocchi, Hackleback Caviar, Brioche

Second Course Choices:

Crab Bisque

Old Bay Pine Nuts, Celery, Sherry Pearls

Cape Cod Summer Scallop

Horseradish, Mushroom Catsup, Cornichon, Caper, Celery

House-Made Tagliatelle Pasta

Wild Mushrooms, Parmesan Cream, Fines Herbs

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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
Petite Vegetables, Grecque Nage, Fennel Pollen

Composed Cheese Course

Seasonal Pre- Dessert

Desserts Choices:

Fruit Tart
Flan
Chocolate Mousse



New England Sea-Side Experience

New England Sea Food Feast
\$115 per guest; 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 guest
Baked/Stuffed with Maryland Crab- additional \$40 per guest

Dessert

Apple Terrine

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MIRABELLE



Event Services

Parting Gifts

We offer a selection of petit fours and pastries for takeaways 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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