

Dessert

Petit Treats 7

Boston Cream Pie Puff, Mini Oatmeal Cookie Pie,
Lemon Olive Oil Madelines

Vanilla Bean Crème Brulée 8

Seasonal Fruit, Classic Sugar Crust

Let's Go Bananas 10

Banana Whipped Cream, Chocolate Cake,
Maraschino Cherry Sorbet, Candied Peanut

"Milk and Cookies" 10

Soft Oatmeal Cookie, Vanilla Marshmallow Crème,
Malted Milk Sherbet, Chocolate Sauce

House Made Ice Cream and Sorbets 8

Daily Selections with Cookies

MIRABELLE



HAPPY
BIRTHDAY
RUDY!



First Course

½ Dozen East Coast Oysters on the Half Shell 18
Red Wine-Shallot Mignonette

Cool-Heat Poached Shrimp 20
Cucumber, Ponzu, Yuzu, Sesame, Chili, Peanut

Cold Smoked Salmon Tartare 18
Citrus Cure, Matcha Vinegar, Aji Amarillo, Shiso

Crispy Squash Blossom and Jambon 18
Summer Chow Chow, Frisée, Curry, Crispy Ham, Almond

Tomato Whey 18
Earth 'n Eats Heirloom Tomatoes, Toasted Pepito Pesto, Pumpernickel

Second Course

Potato Soubise 18
Parisian Gnocchi, Black Peppercorn, Brioche

Mushroom and Onion Tortellini 21
Delta Queen Green Asparagus, Morels, Parmesan Fondue

Ruby Farms Steak Tartare 18
Traditional Accompaniments, Toasted Brioche

Foie Gras Fabergé Egg 27
Manjari Dark Chocolate, Duck Confit, Pistachio

Tarte Flambée 18

Our Version of the Classic Alsatian Crisp Flatbread
Forestière

Chanterelle Mushroom, Pork Belly, Pickled Ramp, Caramelized Onions, Gruyère,

Margharita
Heirloom Tomato, House-made Ricotta, Basil, Crème Fraîche



Main Course

Lettuce Cornucopia Salad 18
Petite Lettuces, Peas, Brioche, Green Goddess
Add Shrimp -10, Poached Salmon -12, NY Strip -20

Uni Cacio e Pepe 22
Santa Barbara Sea Urchin, House Made Mafalde Pasta

Vietnamese Street Curry 21
Coconut Curry, Braised Eggplant, Cilantro, Grilled Trumpet Royale
Add Shrimp -10, Poached Salmon -12, NY Strip -20

Seared Ora King Salmon 28
New England Chow Chow, Roasted Pepper, Hazelnut

Roasted Spring Chicken 23
Spring Vegetables à la Grecque, Lemon Beurre Blanc

Chef's Burger 22
Smoked Gruyere, Caramelized Bacon & Onion Jam, Foie Gras Ganache, Aioli, Butter Fried
Brioche, Mille Feuille Fries

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

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