



MIRABELLE



First Course

Wellfleet Select Oysters 18
½ Dozen Oysters Served Composed or Traditional

Mixed Greens Salad 14
Mike Mustards Lettuce Mix, Green Goddess, Champagne Vinaigrette
Add (NY Strip- 21, Le Cordon Blue -15, Ora King Salmon 16, Shrimp-12)

Steak Tartare 17
Fully Dressed, Brioche, Scallions

Robuchon Potato Garden 17
Fried Pommes Robuchon, Reverse Hollandaise, Celery, Leek

Ebi Shrimp Crudo 15
Cucumber, Leek, Ginger, Braised Endive, Citrus

Lobster Bisque 18
N.E Style Lobster Salad, Sherry Caviar, Herb de Provence Brioche

Lamb Bone Consommé 16
Root Vegetable, Pickled Allium

Smoked Heirloom Carrot 16
Barbeque Carrot Tartar, Apple, Vadouvan

Second Course

Truffle Taglierini Pasta 19
Black Truffle, Parmesan Fondue, Toasted Hazelnut

Seared New Bedford Scallops 21
Jerusalem Artichoke, Sunchoke Veloute, Truffle

Seafood Bourride 19
Lobster, Shrimp, Monkfish, Bouillabaisse Broth

Chicago Boudin Blanc 18
Veal Sausage, Poppyseed Purée, Cucumber Relish, Pickled Mustard



Main Course

Braised Beef Chasseur 27
Balsamic Cherries, King Oyster Mushroom, Bacon Lardons

Trio Of Lamb 38
Lamb Cassoulet, Merguez On The Bone, Loin Cannon With Olives And Eggplant

Ora King Salmon 29
Beets, Dill Horseradish Cream, Braised Red Cabbage

Venison Au Poivre 31
Parsnip, Blackberry, Pine, Pepper Sauce, Trumpet Royal

Chicken Le Cordon Bleu 25
Prosciutto, Gruyere, Caramelized Onions, Brussels Sprouts

Truffle Risotto 30
Black Truffle, Parmesan, Brown Butter

Poached Halibut 26
Catalane Garden Consommé, Green Kale, Petite Veg a la Grecque

Tallow Roasted Strip 36
Cognac Foie Gras Jus, Potato Kugela, Oyster Mushroom

Chef's Burger 19
Smoked Gruyere, Caramelized Bacon & Onion Jam, Foie Gras Ganache, Aioli,
Brioche, Mille Feuille Fries