SOUPS & APPETIZERS

Autumn Squash Soup with Sun-dried Cranberry Pesto $6.75
Provençal Seafood Soup with Salmon & Scallops in a Lobster Fennel Broth $7.25
Roasted Chicken Soup with Fresh Seasonal Vegetables $6.25
Fresh Foie Gras Ravioli with Caramelized Apples $12.50
Maine Crab Cakes with Cilantro Mayonnaise $9.95
Our Own Cured Salmons Cured with a Variety of Liquors, Wine, Herbs, Citrus and Tea $7.50
Grilled Quail with Seasonal Greens $7.95
Wild Mushroom Risotto with Madeira and Fresh Herbs $7.95
Terrine of Duck with Confit and Seasonal Vegetables with Kumquat Vinaigrette $9.95

SALADS & VEGETABLES

Fresh Whole Artichoke $7.25
Hot with Buttered Crumbs or Chilled with Sauce Vert

Grilled Shiitake, Chantrelle, and Portabella Mushrooms with Seasonal Greens $9.25

Poached Pear & Wild Field Greens with Saga Blue Cheese $7.25

Wild Field Greens Salad with Raspberry or Herb Vinaigrette or Yogurt Parmesan Dressings $6.25

Marinated Tomatoes with Arugula $6.25

Chef, Alladin El Akkad Chef de Cuisine, Marc Bouchard

SEAK

Pan Seared Tuna Steak with Sesame Seeds and Citrus $11.75
Mixed Grill of Tuna, Shrimp, and Salmon with Red Peppercorn Sherry Vinaigrette
Fresh Turbot with a Ragout of White Trumpet Mushrooms
Grilled Fillet of Salmon with Sherry Vinaigrette
Marinated & Grilled Shrimp with Green Peppercorn and Basil served over Saffron Risotto

Don't forget to make your reservations for Christmas Eve dinner, New Year's Day Brunch, and receptions. Mirabelle is a perfect treat for family and friends all year round.

Mirabelle is available for private functions and group parties. A 17 1/2% charge, retained by Mirabelle, is added to all food, drinks and gratuities. Since Mirabelle is an intimate space, reservations are essential. Call 555-1234.

Service Charge

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POULTRY

Roasted Chicken with Sun Dried Tomato and Herbed Goat Cheese $17.95
Seared Duck Breast with Cranberry and Lemon Verbena Sauce $21.50
Coq Au Vin $19.75
Roasted Pheasant with Cape Gooseberry & Juniper Berry Sauce $23.50

MEATS

Calves Liver smothered with Onions $18.95
Roasted Native Lamb Noisette with Minted Mango and Mirabelle Plum Chutney $24.95
Mixed Grill of Lamb, Duck and Quail with Cranberry Pesto Glaze $23.50
Osso Buco $21.95
Certified Black Angus™ Steak Au Poivre $23.95
Grilled Veal Chop with Candied Ginger Glaze $22.95

FRESH PASTA

Wild Mushroom Ravioli with Roasted Garlic and Tomato Sauce $19.75
Fresh Scallops over Fettucini with Fresh Herbs & Wine $21.50
Either As Appetizers $9.95/$11.50

PLAIN & SIMPLE

Any dietary requirements or special requests are easily accommodated.

Managers, Sean McGoldrick & Kathleen Hennessy