

DINNER

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP · 9 PROVENCAL CREAM OF GARLIC · 9 SOUP DU JOUR · 9

SALADES & LÉGUMES

BISTRO · 10

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Shaved Vegetables, Dijon Sherry Vinaigrette

SHAVED BRUSSELS · 12

Brussels Sprouts, Pickled Fresno Peppers, Radish, Citrus Segments, Sesame Noodle Crumbles, Orange-Miso Vinaigrette

QUINOA 'CAPRESE' · 12

Toasted Quinoa, Oven Dried Tomato, Fresh Tomato, Burrata, Red Onion, Crispy Capers, Basil Ribbons, White Balsamic Vinaigrette

B.L.T. SALAD · 12

Boston Bibb Lettuce, Oven Dried Tomato, Pancetta Bacon Lardons, Pickled Red Onion, House-made Croutons, Roasted Garlic Aioli

GRILLED CAESAR · 12

Grilled Romaine Lettuce, Shaved Parmesan, House-made Croutons, House-made Caesar Dressing

FRUITS DE MER

CHILLED OYSTERS · 19

On the half shell with Lemon, Black Pepper Mignonette, House-made Cocktail Sauce

Pickled Fresno & Ponzu Sauce Available

MIRBEAU ROASTED OYSTERS · 22

East Coast Oysters, Tomato, Pancetta, Panko, Fennel Pollen, Chive Dill Cream

VERMOUTH MUSSELS · 16

Dry Vermouth, Braised Fennel, Herb Butter, Grilled French Bread

SHRIMP COCKTAIL MARTINI · 18

U-12 Gulf Shrimp, House-made Cocktail Sauce, Lemon, Vermouth Soaked Olive

FROMAGES & CHARCUTERIE

CHEESE & CHARCUTERIE BOARD · 19

Daily Selection of Two Cheeses, Artisanal Salami & Cured Meats, Seasonal Accoutrements, House-made Savory Biscuits, House-made Baguette & House-made Prosciutto Bread. May be ordered with Cheese Only or Charcuterie Only

GOAT CHEESE & ONION TARTLET · 14

Lively Run Goat Cheese & Confit Onion Tartlet, Micro Green Salad, Preserved Lemon Vinaigrette

PLATS PRINCIPAUX

PAN ROASTED SCALLOPS · 34

Parmesan Risotto Cake, Olive Tapenade, Blistered Cherry Tomato, Oven Dried Yellow Tomato, Shaved Fennel Salad, Chorizo Oil, Fennel Pollen Dust

MIRBEAU POTATO-CRUSTED SALMON · 30

Faroe Island Salmon, Wilted Spinach, Fingerling Potatoes, Lemon Beurre Blanc

CHICKEN CHASSEUR · 26

Pommes Mousseline, Grilled Asparagus, Pearl Onion Jam, Roasted Mushrooms, Pancetta Bacon Lardons, Tarragon-Tomato Bordelaise

MAINE LOBSTER MAC & CHEESE · 26

Maine Lobster, New York Sharp Cheddar Cream, Toasted Panko, Pickled Fresno Peppers

MIRBEAU BURGER · 20

8oz. Certified Angus Beef Patty, House-Made Brioche Roll, Mixed Greens, Gruyere, Carmelized Onion, Confit Blue Oyster Mushroom & Bordelaise

DUCK DUET · 38

Pan Seared Duck Breast, Grilled D'Artagnon Duck Sausage, Pommes Mousseline, Roasted Brussel Sprouts, Fig Compote, Bordelaise, Pomegranate Seeds

WINTER SQUASH RAVIOLI · 26

Roasted Brussel Sprouts, Toasted Pumpkin Seeds, Pomegranate Seeds, Beak & Skiff Apple Cider, Local Sugar Shack Maple Gastrique, Crispy Sage

STEAK FRITES · 34

12oz NY Strip Steak, Sherry Aioli, Pickled Vegetables, House-made Truffle Fries
Add Bleu Cheese Gratinee or Fine Herbs Butter upon request

FILET MIGNON · 42

Root Vegetable Puree, Grilled Asparagus, Confit Leeks, Bordelaise, Crispy Shallots

GRILLED RACK OF LAMB · 42

Heirloom Bean Ragout, Herb Roasted Red Onion, Shittake Mushroom Chips, Bordelaise, Crispy Rosemary

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

 **Mirbeau**
INN & SALON
Life. Classically Balanced.