



Mirabelle Restaurant & Tavern

Valentine's Dinner

First Course

Choice of one

Crab Cake, creole mayonnaise, kohlrabi-jicama salad

Warm Goat Cheese Salad, mustard vinaigrette

Caesar Salad

Hudson Valley Seared Foie Gras*, apricot-ginger compote, pickled onions, grilled farmer bread (supp. \$10)

Shrimp Cocktail (supp. \$6)

Traditional Onion Soup, cheese and brioche crouton

Winter Squash Confit, burrata and serrano ham

Main Course

Choice of one

Beef Filet*, madeira wild mushroom sauce, baby bok choy, potato boulangere (supp. \$10)

The Duck Mirabelle

Organic Chicken Roulade stuffed with truffle and chestnut, red farro, caramelized cipollini onions

Provençal Ragout of orzo with olives, tomato, caper, parmesan crisp

Seafood Mariscada with lobster, clams, scallops, mussels

Roasted Monkfish red wine sauce, bacon, herb risotto cake, heirloom carrot confit

Dessert

Selection of Desserts or Cheeses

\$75 per person
plus tax and gratuity

Menu by Chef Guy Reuge

Menu subject to change based upon market availability

*This menu item can be cooked to order. Consuming raw or undercooked meat, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.