



## Mirabelle Restaurant & Tavern

# Valentine's Day Lunch

### 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

### Main Course

Choice of one

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

**Tavern Burger** 8oz. sirloin, bacon-onion marmalade, cheese, french fries

**Fish & Chips** french fries, potato chips, tartar sauce

**Provençal Ragout of Orzo** with olives, tomato, capers, parmesan crisp

**Seafood Mariscada with lobster, clams, scallops, mussels** (supp. \$6)

**\$35 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.