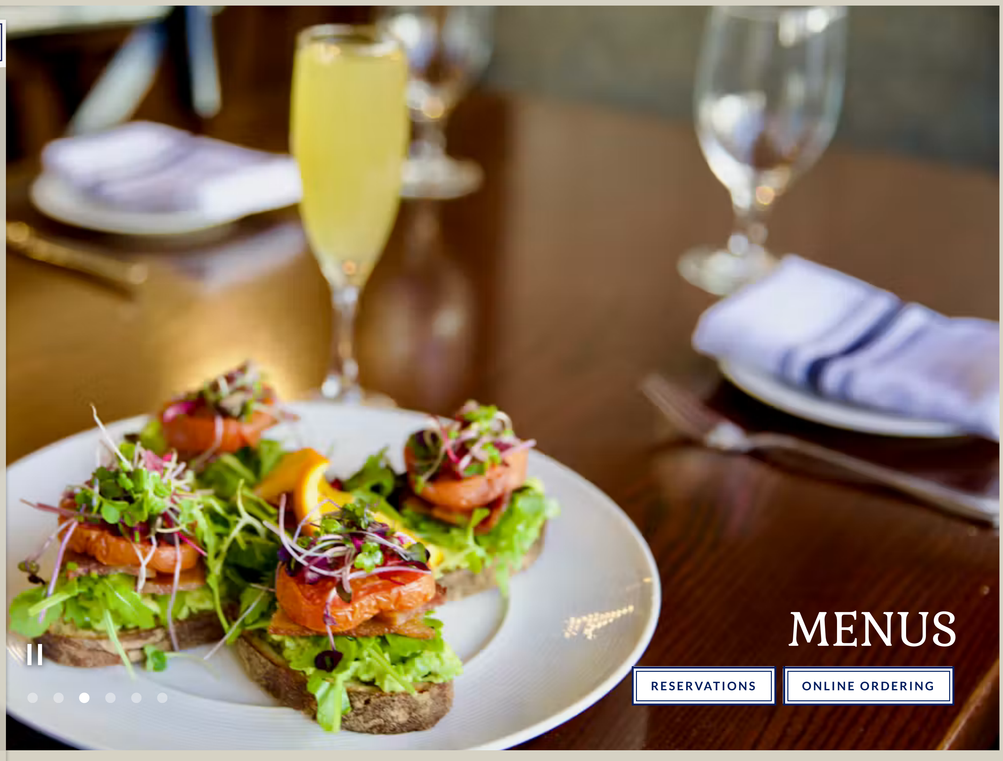


MENUS

RESERVATIONS | ONLINE ORDERING

MIRABELLE TAVERN

$25 TWO COURSE PRIX FIXE LUNCH MENU | LUNCH / DINNER MENU | BAR SNACKS | BEVERAGES | DESSERTS

LIRW $25 TWO COURSE PRIX FIXE LUNCH MENU | LIRW $48 THREE COURSE PRIX FIXE DINNER MENU

THANKSGIVING DAY GRAND BUFFET | SANTA'S JINGLE BRUNCH | CHRISTMAS EVE | NEW YEAR'S DAY BRUNCH

SUNDAY BRUNCH | WINE BOTTLE LIST

Sunday, November 1st - Sunday, November 8th
(Closed Monday + Tuesday)

Tax and Gratuity Not Included

Reservations

FIRST COURSE

Select One

PANISSES (CHICKPEA FRIES)
harissa mayonnaise

FRENCH ONION SOUP
vidalia onion, crouton, gruyère

WARM GOAT CHEESE SALAD
sherry-shallot vinaigrette

CAESAR SALAD*
baby gem lettuce, croutons, shaved parmesan

JUMBO SHRIMP COCKTAIL
cocktail sauce, lemon

SECOND COURSE

Select One

TAVERN BURGER
bacon-onion marmalade, cheddar, brioche bun, house-made french fries

MONTEREY CHICKEN CLUB
gruyère, avocado, arugula, tomato, applewood smoked bacon, red onion, sriracha aïoli, toasted multi-grain

ROASTED CAULIFLOWER 'STEAK'
cauliflower purée, caper-raisin emulsion, toasted almonds

FAROE ISLAND SALMON
gulf shrimp-saffron risotto, watercress, chorizo, meyer lemon vinaigrette

ROASTED CHICKEN BREAST
pancetta, yukon potato, cremini mushrooms, pearl onions, spring peas, rosemary-lemon jus

Menu Subject to Change

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

*This menu item consists of or contains meat, fish, shellfish or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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MIRABELLE TAVERN

$25 TWO COURSE PRIX FIXE LUNCH MENU
LUNCH / DINNER MENU
BAR SNACKS
BEVERAGES
DESSERTS
LIRW $25 TWO COURSE PRIX FIXE LUNCH MENU
LIRW $48 THREE COURSE PRIX FIXE DINNER MENU
THANKSGIVING DAY GRAND BUFFET
SANTA'S JINGLE BRUNCH
CHRISTMAS EVE
NEW YEAR'S DAY BRUNCH
SUNDAY BRUNCH
WINE BOTTLE LIST

Sunday, November 1st - Sunday, November 8th
(Closed Monday + Tuesday)

Tax and Gratuity Not Included
Saturday, November 7th only available until 7pm

Reservations

FIRST COURSE
Select One

PANISSES (CHICKPEA FRIES)
harissa mayonnaise

FRENCH ONION SOUP
vidalia onion, crouton, gruyère

WARM GOAT CHEESE SALAD
sherry-shallot vinaigrette

PEKING DUCK TACOS
avocado, hoisin barbecue, five-spice mango salsa

WILD MUSHROOM TOAST
creamed chanterelle & cremini mushrooms, arugula, shaved parmesan

SECOND COURSE
Select One

FAROE ISLAND SALMON
gulf shrimp-saffron risotto, watercress, chorizo, meyer lemon vinaigrette

ROASTED CHICKEN BREAST
pancetta, yukon potato, cremini mushrooms, pearl onions, spring peas, rosemary-lemon jus

WILD MUSHROOM TAGLIATELLE
wild foraged mushrooms, parmigiano reggiano, black truffle cream, asparagus

ROASTED SWORDFISH*
farro, roasted campari tomato, toasted almonds, parmigiano reggiano, spiced romesco

1890 BURGER*
45-day dry-aged burger, tillamook cheddar, white onion, harissa aïoli, sesame seed bun, house-made french fries

ROASTED CAULIFLOWER 'STEAK'
cauliflower purée, caper-raisin emulsion, toasted almonds

THIRD COURSE
Select One

VALRHONA CHOCOLATE MOUSSE CAKE
chantilly cream

STICKY TOFFEE BREAD PUDDING
sweet toffee sauce, butter pecan ice cream

SELECTION OF ICE CREAM
double chocolate fudge, vanilla bean, or butter pecan

SELECTION OF SORBET
mango or raspberry

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