



Mirabelle Grand Tasting Menu

Nine Courses \$90
with Wine Flight \$145

Peconic Bay Scallop Ceviche

Sea Bream

braised fennel, fried leeks, sea beans, parsley coulis

Arctic Char

leek fondue, roasted tomato tartare, black olive tapenade

Seared Foie Gras

kumquat tartlet, roasted hazelnuts, vin cotto

Duck Leg Confit

sweet potato, glazed cranberries, celery

Roasted Loin of Lamb

rosemary-potato puree, curried carrots, port-date sauce

Four Cheeses

Cashel Blue (Ireland, cow)

Robiola (Italy, cow, sheep)

Tarentaise (Vermont, cow)

Chabichou (Poitou, goat)

Sorbet Trio

coconut, green apple, raspberry

Special Dessert Selected by the Chef



Sample Tasting Menu

Chef suggests that the Tasting Menu be served to the entire table.