



# Restaurant Mirabelle

## Valentine's Dinner

### Amuse Bouche

Green apple jellied oyster, caviar, bay scallop, black truffle petal

### First Course

choice of one

#### Roasted Juniper-Coated Loin of Lamb

roasted peanuts, mâche lettuce

#### Pan-Seared Foie Gras

beet root paint, chocolate jam

#### Citrus-Poached Shrimp Salad

salsify, pink radishes, edible flowers

#### Oysters Rockefeller

### Main Course

choice of one

#### Pan-Seared Painted Hill Farm Shell Steak\*

sweet garlic custard, panisse, Port glaze, cilantro-scented oil

#### Arctic Char Roulade

cucumber broth, exotic mushrooms, tapioca crisp, tomato fondue, celery root confit

#### Grilled Lamb Chops

caramelized endives, potato confit, black olive sauce

#### Braised Berkshire Pork Shoulder

wild rice-sage ragout, caramelized pearl onions, Riesling simmered dates

#### Roasted Diver Sea Scallops

green tea wakame broth, miniature vegetables

### Desserts

choice of one

#### Ginger Almond Tart

#### Raspberry Bombe

#### Chocolate Fondant

#### Passion Fruit Millefeuille

**\$89 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.

Ask About Our  
*Restaurant Mirabelle Valentine's Hotel Getaway Package*  
Starting at \$355