

MIRABELLE RESTAURANT WEEK SPRING 2014

\$27.95 Per Person
Plus Tax & Gratuity

Sunday, April 27th through Sunday, May 4th

First Course (Choice of One)

Japanese yam and leek soup
herb studded crêpe

Asparagus, duck prosciutto, slow cooked organic egg
chervil vinaigrette

Foie gras du jour
(supp. \$12)

Shrimp salad and tuna tartare
tomato vinaigrette, mango, cucumber, cilantro, bell pepper, and red onion



Main Course (Choice of One)

Walleye pike
roasted cipollini onions and heirloom carrots,
banyuls vinegar sauce, chive-scented oil

Ruben sandwich of corn beef and sauerkraut
grainy mustard, French fries

Veal Milanese
baby arugula salad, tomato, cucumber, shaved Parmesan

Fettuccine with ramps
asparagus, and sweet peas



Dessert (Choice of One)

Portuguese flan
with Port caramel sauce

Apricot tart Bourdaloue

Chocolate mousse and honey crisp

Menu Subject to Change

*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 viruses. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



150 Main Street Stony Brook, NY 631.751.0555 lessing.com

