

MIRABELLE RESTAURANT WEEK SPRING 2015

\$27.95 Per Person
Plus Tax & Gratuity

Sunday, April 26th through Sunday, May 3rd

First Course (Choice of One)

Scallop and salmon terrine
sea urchin sauce, trumpet royale (supp. \$5)

Spring peas and Maryland crab salad
asparagus, yuzu vinaigrette

Foie gras du jour (supp. \$13)

Provençal fish soup
aioli crouton

Caesar salad Mirabelle



Main Course (Choice of One)

Paella of organic chicken, clams, mussels, squid and shrimp

Roasted branzino
grilled polenta cake, asparagus sauce, Meyer lemon jam

Potato gnocchi
shiitake mushroom, dill, cheddar curd

Stuffed breast of veal
spring vegetable ragout, cream of oyster mushroom

Braised lamb shank
dates, roasted shallot, celery root confit (supp. \$8)



Choice of Dessert

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 lessingss.com

