



Easter Dinner at Mirabelle Restaurant

From 1 - 7 p.m.

Amuse Bouche

Hot smoked trout, pickled onions and baby beets

First Course

choice of one

Caesar salad, anchovy & crouton

Warm goat cheese salad, mustard vinaigrette

Sweet carrot and orange soup, ramp puree

BBQ quail olive oil potato puree, straw potato

Fennel and sweet pea salad, citrus and herb crusted loin of lamb

Seared foie gras, pea fondant, potato Anna, port wine glaze (\$12 add)

Second Course

choice of one

Organic salmon in papillote, spring vegetables

Seared scallops, saffron-vanilla sauce, asparagus, creamer potatoes

Roasted farm chicken breast, egg noodle, morel mushroom cream

Roasted prime rib, braised endive, potato savonette, red wine sauce (\$8 add)

Spring lamb shank, green lentils from Le Puy, roasted cipollini onions

Provencal tian of vegetables, olive tapenade

Choice of Dessert

choice of one

Ginger almond tart Mirabelle

Chocolate-coconut mousse cake, coconut tuile

Strawberry compote, tarragon, raspberry sorbet

Pistachio-rhubarb meringue tart, pistachio ice cream

Artisan cheese board, toasted pecan-raisin bread

\$68 per person
plus tax and gratuity

Menu subject to change