



# *Christmas Eve Menu at Restaurant Mirabelle 2011*

**Foie Gras Macaron – Chestnut Panna Cotta**

## *Appetizers*

*choice of one*

**Duck Consommé**  
truffle-scented gnocchi,  
trumpet royale mushroom

**Hamachi Crudo**  
pear marmalade, ginger, togarashi powder

**Lobster Salad Mirabelle**

**Beet Salad with Mâche**  
blue cheese fritters, truffle vinaigrette

## *Entrees*

*choice of one*

**Roasted Squab**  
with celery root, apple and chestnut

**Diver Sea Scallops, Shrimp & Lobster in Basil-Scented Risotto**

**Vol au Vent of Wild Mushrooms**  
fried parsnips

**Seared Painted Hill Farm Shell Steak**  
carrot-cardamom flan, salsify gratin, carrot-red wine sauce (supp. \$4)

## *Choice of Desserts*

**\$70 Per Person**

**\$30 per child**

(tax and gratuity not included)

**Menu Subject to Change**