

## STARTERS

SOUP DU JOUR 12

ONION SOUP GRATINEE 16  
*crispy shallots, thyme crouton & aged gruyère*

TUNA TARTARE 17  
*heirloom radishes, avocado,  
citrus-soy emulsion, & crispy rice*

MARKET GREENS 11  
*red onions, fine herbs, tomatoes, shaved radishes  
& honey dressing*

KALE & ENDIVE 13  
*puffed quinoa, pickled pear, maple sherry  
vinaigrette*

ROMAINE HEARTS "CAESAR" 14  
*classic dressing, Parmigiano-Reggiano,  
boquerones, rosemary croutons*

BABY BEETS & MACHE 15  
*goat cheese mousse, toasted hazelnut*

FRESH OYSTERS 22  
*lemon & red wine mignonette*

P.E.I. MUSSELS 19  
*saffron broth, tasso ham, crostini*

## SIDES

SIDE SALAD 8  
*radishes, herbs, honey dressing*

TRIPLE MAC & CHEESE 12  
*brie, Parmigiano-Reggiano, aged cheddar*

BRUSSELS SPROUTS 9  
*agrodolce, chipotle aioli*

POMME FRITES 9  
*truffle, Parmigiano-Reggiano, herbs*

ROASTED CAULIFLOWER 9  
*golden raisins, pine nuts, capers, lemon, parsley*

SEASONAL ROASTED VEGETABLES 9  
*fine herbs, garlic, shallots*

Fall/Winter 2020 - Dinner  
Chef De Cuisine - Xavier James  
Pastry Chef - Nicole Jones  
Mirbeau Inn & Spa Rhinebeck

## ENTREES

NY STRIP STEAK AU POIVRE 42  
*herb roasted fingerling potatoes, sautéed spinach*

GLAZED DUCK BREAST 34  
*forbidden rice, braised fennel, huckleberry gastrique*

MIRBEAU BURGER 18  
*brioche bun, gruyère, portobello, caramelized onions  
& truffle aioli*

CARAMELIZED AMISH CHICKEN BREAST 27  
*mushroom medley, parsnip, creamy farro*

POTATO CRUSTED SALMON 28  
*fingerling potatoes, sautéed spinach, lemon buerre blanc*

COQUILLES SAINT JACQUES 28  
*scallops, braised endive, citrus, quinoa*

PAN SEARED HALIBUT 36  
*herb risotto, lemon, brown butter, parsley*

AUSTRALIAN LAMB RACK 42  
*celery root, braised swiss chard, sunchoke puree*

ROASTED WINTER SQUASH 21  
*black rice, sauce pipian*

COTE DE BOEUF FOR TWO 120

32oz, 28 day dry-aged, bone-in ribeye, bordelaise,  
harvest vegetables, truffle pomme frites

## HOUSEMADE PASTA & RISOTTO

TAGLIATELLE PASTA 21  
*wild mushroom ragout, Parmigiano-  
Reggiano, thyme*

BUTTERNUT SQUASH RISOTTO 17  
*brown butter crumble, Parmigiano-  
Reggiano, fried sage*