

Mother's Day Dinner

STARTERS + SHARE PLATES



WHITE ASPARAGUS SOUP 12
truffle honey, golden pea shoots, friestix

ONION SOUP GRATINÉE 16
crispy shallot, thyme crouton, aged gruyère

BABY MIXED GREENS 14
*chickpea, cucumber, pickled red onion,
green goddess dressing*

ROMAINE HEARTS "CAESAR" 15
*classic dressing, parmigiano-reggiano,
anchovy, crouton*

BABY BEETS & MÂCHE 16
goat cheese mousse, toasted hazelnut

TUNA TARTARE 18
*heirloom radish, avocado, citrus-soy emulsion,
crispy rice*

ASSORTED CHEESES &
ROMANO PALMER CHARCUTERIE 26
*selection of salumi and cheeses, house pickles,
grainy mustard, whole wheat sourdough*

P.E.I. MUSSELS 19
white wine, tomato, fennel broth, grilled baguette

FRESH ICED OYSTERS (6) 20
on the half shell, lemon, red wine mignonette

MIRBEAU ROASTED OYSTERS (6) 22
pernod herb butter, lemon, panko, shallot

TRIPLE MAC + CHEESE 13
brie, parmigiano-reggiano, aged cheddar

ROASTED CAULIFLOWER 9

BRUSSELS SPROUTS 10
agrodolce, chipotle aioli

 Mother's Day
Exclusives

 Charlie Palmer Classic


RHINEBECK, NY

ENTRÉES

MIRBEAU BURGER 18
*8 oz prime beef burger, brioche bun, gruyère,
portobello, truffle aioli, caramelized onion,
french fries*

CRISPY SEA BREAM PROVENCAL 33
*herbed couscous, olive, red pepper, zucchini,
tomato caper emulsion*

MIRBEAU POTATO CRUSTED SALMON 29
*fingerling potato, sautéed spinach,
lemon beurre blanc*

SPRING PEA RISOTTO 17
asparagus, English peas, mint, truffle chantilly



SPICY CRAB SPAGHETTI 22
zucchini, crab meat, jalapeño, fresh herbs

SEARED AMISH STATLER CHICKEN 28
sautéed asparagus, salsify, herbed jus

CITRUS GLAZED DUCK BREAST 34
Tokyo turnip, creamy lentil, grilled leek

HERB ROASTED RACK OF LAMB 41
*roasted vegetable, caramelized pearl onion,
red wine jus*

PRIME NY STRIP STEAK AU POIVRE 45
herb roasted fingerling potato, sautéed spinach

Mother's Day Features



ROASTED PRIME FILET MIGNON 40
*king trumpet mushroom, caramelized
cipollini onion, grilled ramps, pomme puree*



LINE CAUGHT SEA BASS 36
*wild mushroom, asparagus,
cranberry beans pistou*

Chef De Cuisine - Xavier James
Mother's Day 2021

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy. Shared plates will be charged an additional \$3. Groups of 6 or more will be charged an additional 20% gratuity.

CHAMPAGNE & SPARKLING

LOUIS D'OR, BRUT NV 15/60
Cremant de Bourgogne, France
LA CARAVELLE, BRUT ROSE NV 28/112
Epernay, Champagne, France

WHITE

CHARDONNAY, CUIVAISON 15/60
Los Carneros, Napa Valley CA 2017
PINOT GRIGIO, IL CANOVINO "QUARTO VECCHIO" 14/56
Veneto, Italy 2019
SANCERRE, CLEMENT & FLORIAN BERTHIER 16/64
Loire Valley, France 2019

ROSE

GRENACHE BLEND, WHISPERING ANGEL 15/60
Cotes de Provence, France 2018

RED WINES

PINOT NOIR, DOMAINE DES MOIROTS 16/64
Burgundy, France 2018
CABERNET SAUVIGNON, AMAPOLA CREEK 18/72
Sonoma Valley, CA 2016
BAROLO, REVERDITO 19/76
Piedmont, Italy 2016
BORDEAUX BLEND, CHATEAU HAUT - PLAISANCE 14/56
Saint Emilion, Bordeaux, France 2015

BEER

MILLHOUSE, KOLD ONE, 4.6% KOLSCH *Poughkeepsie, NY* 10
COMMUNITY BEER WORKS, LET'S GO PILS, 4.2% PILSNER *Buffalo, NY* 6
RARE FORM, ROYAL COCONUT, 6% CREAM ALE *Troy, NY* 9
PRARIE ARTISINAL ALES, BOMB!, 13% IMPERIAL STOUT *McAlester, OK* 14
THIN MAN, MINKEY BOODLE, 7% RASPBERRY SOUR *Buffalo, NY* 11
GRIMM (ROTATING SELECTION) *Brooklyn, NY* MP
COMMUNITY BEER WORKS, 4.9% THAT IPA *Buffalo, NY* 11
LORD HOBO, BOOM SAUCE, 7.8% DOUBLE IPA *Woburn, MA* 12
STELLA ARTOIS, 5.2% LAGER *Belgium* 7
ST BERNARDUS, ABT 12, 10% QUADRUPLE *Belgium* 14
IRONBOUND, ORIGINAL, 5.2% HARD CIDER *Ironbound, NJ* 7
IRONBOUND, DEVIL'S HARVEST, 5% HARD CIDER *Ironbound, NJ* 7
BECK'S *Germany (non-alcoholic)* 5

COCKTAILS

WINDSOR GARDEN 12
empress gin, lemon, fresh herbs, tonic

SPA TREATMENT 13
ketel one cucumber & mint, prosecco, mint, lemon, strawberry

3 SHEETS TO THE WIND 12
bourbon, aperol, lemon, rosemary, grapefruit

THE UPSTATE 13
sazarac rye, walnut liquor, antica vermouth

THE BIG APPLE 12
crown royal, apple, cranberry

GINGEMBRE ET POIRE 13
grey goose pear, luxardo, lemon, ginger

Corkage fee per bottle:

1/2 bottle \$15

750ml bottle \$30

Magnum \$60