

# DINNER

# The Bistro & Wine Bar

## SOUPES

FRENCH ONION SOUP • 10

CAULIFLOWER CASHEW BISQUE • 11  
*Fried Garlic, Roasted Carrots, Purple Potato Chips*

## SALADES & LÉGUMES

WARM MUSHROOM SALAD • 12  
*Roasted Red Peppers, Artichoke Hearts,  
Chèvre, Crispy Egg, Whole Grain Mustard Vinaigrette*

BISTRO SALAD • 10  
*Baby Winter Greens, Shaved Baby Vegetables,  
Roasted Shallot & Balsamic Vinaigrette*

FRISÉE & BABY KALE SALAD • 11  
*Cured Cranberries, Pine Nut Sea Salt Brittle, Pickled Red Onions,  
Apple Chips, Maple Buttermilk Poppyseed Dressing*

GRILLED RADICCHIO SALAD • 11  
*White Bean & Roasted Garlic Puree, Aged Gouda,  
Cornbread Croutons, Preserved Lemon Vinaigrette*

ROASTED VEGETABLES OF THE SEASON • 14  
*Acorn Squash, Heirloom Rainbow Carrots, & Salsify Root  
with Housemade Ricotta, Savory Walnut & Cider Caramel, Fried Sage*

GRILLED ROMAN CAULIFLOWER • 20  
*Seasonal Romanesco with Wild Mushroom Confit, Pickled Red Onions,  
Fried Capers & Allium, Olive-Herb Tapenade, Fingerling Potatoes  
(available as a shareable appetizer or as an entrée)*

## FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 18  
*On the Half Shell with Sherry-Cider & Shallot Mignonette  
and Housemade Cocktail Sauce*

MIRBEAU ROASTED OYSTERS • 19  
*Local 'Plymouth Rock' Oysters, Pancetta, Panko,  
Fennel Pollen, Chive Fondue*

COLD-SMOKED MUSSEL TARTINE • 13  
*Pickled Mustard Seed Neufchâtel, Pickled Red Onions,  
Micro Beet Sprouts, Mushroom Confit, Grilled Sourdough*

BUTTERMILK-BRINED CALAMARI • 14  
*Local Blue Cornmeal-Dusted Point Judith Calamari,  
Fines Herbes, Pickled Red Onions, Lemon Aioli*

HOUSE-SMOKED SALMON • 16  
*Cured in Beets & Citrus with Choucroute, Endive, Chive Oil,  
Preserved Lemon Crème Fraîche, Buckwheat Poppyseed Crackers*

BUTTER-POACHED LOBSTER • 21  
*Thyme-Scented Olive Oil Cake, Salsify Purée, Cured Egg Yolk,  
Pickled Fennel, Fried Garlic & Chervil Persillade*

MUSSELS DIJON • 15  
*Maine Mussels Steamed in Dijon Crème, Fines Herbes,  
Beurre Noisette, Grilled Sourdough*



## FROMAGES & CHARCUTERIE

WARM RYE CRÊPE & BRIE EN CROUTE • 14  
*Spiced Pumpkin Butter, Sherried Date & Mission Fig Chutney,  
Crisp Shallots, Rye Chips*

ARTISANAL LOCAL & IMPORTED CHEESE PLATE • 18  
*Daily Selection of Four Cheeses, Seasonal Accoutrements,  
Local Honey, Housemade Crackers*

CHARCUTERIE PLATE • 19  
*Daily Selection of Salumi & Cured Meats,  
Cornichon, Seasonal Garnish, Crostini*

STEAK TARTARE & CARPACCIO 'DEUX' • 14  
*Tenderloin Classics with Arugula,  
Four-Year Aged Gouda, Housemade Lavash*

## PLATS PRINCIPAUX

PAN-SEARED SEA SCALLOPS • 32  
*Blue Corn & Chevre Escaoutoun, Roasted Squash,  
Wilted Rainbow Chard, Toasted Hazelnuts, Cranberry Gastrique*

PAN-ROASTED ATLANTIC HALIBUT • 34  
*Spinach Velouté, Roasted Celeriac & Charred Cippolini Onions,  
Fried Sweet Potato, Citrus Butter*

MIRBEAU POTATO-CRUSTED SALMON • 27  
*Sautéed Spinach, Fingerling Potatoes, Lemon Beurre Blanc*

PARISIAN RYE GNOCCHI • 23  
*King Trumpet Mushrooms, Herbes de Provence Fondue,  
Fresh Golden Beets, Aged Goat Cheese, Truffle Oil*

SURF & TURF • 48  
*Butter-Warmed Local Lobster Tail & Petit Beef Tenderloin  
with Robuchon Potatoes, Grilled Asparagus, and Sauce Béarnaise*

CAST IRON-ROASTED DUCK BREAST • 32  
*Smoked Onion & Sweet Potato Mash, Baby Bok Choy,  
Black Garlic Purée, Cherry Cider Coulis, Fresh Baby Greens*

POULTRY 'DEUX' • 29  
*Pan-Seared Chicken Breast & Crispy Confit Duck Leg,  
Cognac Maple Pan Drippings, Ancient Grain Risotto,  
Baby Mustard Greens*

CIDER-BRINED PORK LOIN CHOP • 31  
*Grilled Bone-In Chop with Root Vegetable & Bacon Hash,  
Kholrabi & Green Apple Slaw*

BISTRO BURGER • 18  
*Gruyère, Roasted Portobello & Caramelized Onions,  
Truffle Aioli, Brioche Bun, House Fries*

STEAK FRITES • 36  
*Grilled 10oz. Prime Bavette Steak with  
Smoked Oregon Blue Farmer's Cheese, Dressed Greens, House Fries*

Chef de Cuisine Jessica Childers • Sous Chefs Doug Guertin & Mark Zwick



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Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to six. Groups of seven or more will be charged an 18% gratuity.