

DINNER

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP • 10

ASPARAGUS POTAGE • 11

Preserved Lemon Crème Fraîche, Crisp Chicken Skin Crumble

SALADES & LÉGUMES

WARM MUSHROOM SALAD • 13

*Roasted Red Peppers, Artichoke Hearts,
Chèvre, Crispy Egg, Whole Grain Mustard Vinaigrette*

BISTRO SALAD • 10

*Baby Mixed Greens, Seasonal Vegetables & Heirloom Tomatoes,
Roasted Shallot & Balsamic Vinaigrette*

SEASONAL VEGETABLE SALAD • 13

*Butter Lettuce with Fennel, Radish, Asparagus Tips,
Pickled Green Almonds, King Trumpet Mushroom 'Bacon',
Charred Allium Vinaigrette*

'FAUX' CAESAR SALAD • 12

*Artisan Romaine & Red Gem Lettuces, Soft Garlic Crouton,
Aged Gouda, Cured Egg Yolk, Crisp Garlic, Lemon-Parmesan Dressing*

TROIS POMMES • 11

*French Fingerling Confit, Pickled Marble Potatoes &
Local Crisp Potatoes with Sauce Andalouse, Celery Leaves, Chervil*

GRILLED ROMANESCO • 20

*Heirloom Roman Cauliflower with Fingerling Potatoes,
Wild Mushroom Confit, Pickled Red Onions, Fried Capers &
Allium, Olive Tapenade, Toasted Cashew Butter*

FROMAGES & CHARCUTERIE

WARM RYE CRÊPE & BRIE EN CROUTE • 15

*Sweet Onion & Orange Marmalade, Crushed Pistachios,
Chocolate-Chili Crumble, Housemade Crackers*

ARTISANAL LOCAL & IMPORTED CHEESE PLATE • 19

*Daily Selection of Four Cheeses, Seasonal Accoutrements,
Housemade Lavash*

DUCK WING DRUMMETTES • 17

Apricot Moustarde Glaze, Chives & Chocolate-Shallot Crumble

PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 32

Lemon-Tarragon Ricotta, Asparagus Purée, Potato Pavé

SEARED MONKFISH & SHRIMP BOWL • 32

*Fresh Buckwheat Noodles, Smokey Fish Broth, Sorrel Chiffonade, Leeks,
Peas, Mushrooms, Fennel, Citrus-Herb Butter*

MIRBEAU POTATO-CRUSTED SALMON • 27

Sautéed Spinach, Fingerling Potatoes, Lemon Beurre Blanc

PASTA MOUCHIOR • 27

*Housemade Herb Pasta 'Handkerchief' over Wilted Greens, Finnish
Cheese, Poached Duck Egg, Beurre Noisette, Toasted Pinenuts*

SURF & TURF • 48

*Butter-Poached Local Lobster Tail & Grilled Petit Beef Tenderloin with
Roubuchon Potatoes, Grilled Asparagus, Sauce Bernaise*

FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 18

*On the Half Shell with Meyer Lemon-Spring Onion Mignonette
and Housemade Cocktail Sauce*

MIRBEAU ROASTED OYSTERS • 19

*Local 'Plymouth Rock' Oysters, Pancetta, Panko,
Fennel Pollen, Chive Fondue*

LE MœANGE • 20

*Salt Cod & Artichoke Neufchâtel Spread, Crab Salad,
Pickled Herring, Pommes Gaufrettes, Cornichon,
Dressed Greens & Fresh Dill*

BUTTERMILK-BRINED CALAMARI • 15

*Local Blue Cornmeal-Dusted Point Judith Calamari,
Fines Herbes, Pickled Red Onions, Lemon Aioli*

HOUSE-SMOKED SALMON TARTINE • 16

*Cured in Beets and Horseradish, Served over Grilled Rye Toast
with English Pea Purée, Local Pea Shoots, Fresh Dill,
Pickled Mustard Seeds & Red Onions*

MUSSELS ALSACE • 15

*PEI Mussels with Local Mayflower Brewing Co. Lager,
Crème Fraîche, Allium, Fines Herbes, Griddled Sourdough*



CHARCUTERIE PLATE • 20

*Daily Selection of Artisan Salumi & Cured Meats,
House Vegetable Pickle, Whole Grain Mustard, Sourdough Crostini*

STEAK TARTARE & CARPACCIO 'DEUX' • 15

*Tenderloin Classics with Brandy Remoulade, Four-Year Aged Gouda,
Local Pea Shoots, Housemade Lavash*

POULET DE PROVENCE FRITE • 27

*Buttermilk Brined & Sorghum Crusted Half-Chicken Confit
with Crisp Smashed Potatoes, Herbes de Provence Honey,
Shaved Carrot Salad*

CONFIT LAMB RIB-CHOPS • 34

*Chickpea & Allium Panisse, Charred Carrot Purée,
Spiced Demiglace, Crushed Pistachio*

BISTRO BURGER • 18

*Wagyu Beef, Gruyère, Roasted Portobello & Caramelized Onions,
Truffle Aioli, Brioche Bun, House Fries*

STEAK FRITES • 36

*Grilled 8oz. Wagyu Bavette Steak with
Smokey Oregon Blue Farmer's Cheese, Dressed Greens, House Fries*

Chef de Cuisine Jessica Childers



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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 6. Groups of 7 or more will be charged an 18% gratuity.