

DINNER

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP • 10

BUTTERNUT SQUASH & APPLE BISQUE • 10
Cardamom-Cider Greek Yogurt, Vadouwan Curry Pumpkin Seeds

SALADES & DES LÉGUMES

BISTRO SALAD • 10

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

'FAUX' CAESAR SALAD • 12

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

ROASTED BEETS SALAD • 13

*Cool Weather Greens, Café du Monde Vinaigrette,
Truffle-Hazelnut Purée, Cocoa Nibs, Candied Ginger*

CRISP BRUSSELS SPROUTS • 11

*Preserved Lemon Tahini, Pomegranate Seeds,
Smoked Pecans, Crisp Allium*

FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 18

*On the Half Shell with Grapefruit-Sherry Mignonette,
Smoky House Cocktail Sauce, Horseradish*

MIRBEAU ROASTED OYSTERS • 19

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

SMOKED SALMON TREMPETTE & CRUDITÉ • 16

*House-Blended Dip of Smoked Salmon Belly and
Caper-Herb Neufchatel, in a Pumpernickel Boule,
with Cornichons, Endives, and Baby Rainbow Carrots*

ESCARGOT & MUSSEL TARTINE CUIT • 15

*Mussels & Imported Snails with
Housemade Sourdough, Citrus-Saffron Bechamel,
Grafton Village Smoked Cheddar, Fines Herbes*

BUTTERMILK-BRINED CALAMARI • 15

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



FROMAGES & CHARCUTERIE

WARM BAKED BRIE • 15

*Cranberry Chutney, Savory Granola, Dried Apples, Grapes,
Honeycomb, Housemade Rosemary Crackers*

ARTISANAL LOCAL & IMPORTED CHEESE PLATE • 19

*Daily Selection of Four Cheeses, Seasonal Accoutrements,
Sourdough Crostini*

CHARCUTERIE PLATE • 20

*Daily Selection of Artisan Salumi & Cured Meats,
Cornichons, Whole Grain Espelette Mustard,
Housemade Mayonnaise, Sourdough Crostini*

DUCK WING DRUMMETTES • 17

*Mulled Cider & Medjool Date Glaze, Toasted Sesame Seeds,
Toasted Chocolate Beans, Crisp Allium, Fresh Chives*

PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 32

*Truffled Hazelnut Butter, Sweet Potato Purée,
Cranberry-Pomegranate Gastrique, Ginger-Graham 'Dust'*

MIRBEAU POTATO-CRUSTED SALMON • 27

Sautéed Spinach, Fingerling Potatoes, Lemon Beurre Blanc

POULET CASSOULET • 27

*Pan-Seared Statler Chicken Breast over a Stew of Confit Thighs,
Wild Mushrooms, & Legumes with Matchstick Bacon,
Pearl Onions, and Escarole*

CANARD 'QUATRE FACONS' • 35

*Cast Iron-Seared Duck Breast & Crisp Confit Leg,
Foie Gras 'Snow', and Paté Tartine with Pumpkin Butter,
Delicata Squash, Grape Reduction*

GRILLED KNOB CELERY 'STEAK' • 18

*Mushroom-Nori Crusted Celery Root, Roasted Wild Mushrooms,
White Bean Purée, Sauce Romesco, Toasted Almonds*

MIRBEAU BURGER • 18

*On a Brioche Bun with Gruyère, Field Greens,
Roasted Portobello Mushroom & Caramelized Onions,
with Truffle-Parmesan 'House' Fries*

BRAISED GRASS-FED BEEF SHORT RIB • 30

*Coffee-Ginger Braising Glacé, Sherried Turnip & Parsnip Purée,
Baby Bok Choy, Mocha-Shallot Sprinkle*

STEAK FRITES • 36

*Wagyu Bavette with Smoky Oregon Blue Farmer's Cheese,
Dressed Greens, Truffle-Parmesan 'House' Fries*

Chef de Cuisine Jessica Childers



MIRBEAU.COM



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 of any dietary needs, restrictions or allergies. In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to 6 people. Groups of 7 or more people will be charged an automatic 18% gratuity.