



*Summer 2010*

*Dinner Menu*

*For reservations call 970.949.7728*

' Le Menu Gourmand '

*A four Course – Daily Market*

\$ 65

*Menu Fraicheur*

Two course \$28

Three course \$35

**Based On All Local Grown Farm Produce**

*Colorado Tomato Carpaccio*

gelée of gazpacho & green pesto

*Or*

*Baby Mixed Green*

*Mirabelle herb garden vinaigrette*



*Roasted Colorado Farm Raised Sea Bass*

corn & cilantro salsa

*Or*

*Roasted Local Pork Tenderloin & Koegaarden*

black olive mushroom ratatouille



*Palisade Peach Cobbler*

vanilla ice cream

All items on this menu are made to order, please allow time for preparation

Please inquire about Mirabelle's off-premise catering

For tables of 8 guests or more, 20% service charge will be added or to our discretion

Please no cell phones

Split plate charge: Appetizer \$5.00 – Main course \$ 7.00

## **Pour Commencer**

### *Marinated Yellow Fin Tuna*

lemon confit, virgin olive, baby organic green

14

### *New Horizon Farm Buffalo Tartar*

wonton crust, baby salad cornichon vinaigrette

15

### *Mussel & Clam Salad*

half cooked clams, yuzu soy onion salsa

12

### *Baby Arugula Salad*

roasted acorn squash, honey grapes fruit vinaigrette

10

### *Petite Entrée*

#### **Halibut (4 oz)**

coconut broth, baby spinach

20

#### *Roasted Duck Filet*

herbal chips, carrot lavender puree

24

#### *Sea Scallop*

asparagus, lime emulsion

22

#### *Risotto*

vegetarian risotto, grilled vegetable salad

20

### *Entrée*

#### *Colorado Rack of Lamb*

Colorado vegetable casserole, garden rosemary potato gratin

38

#### *Dover Sole Meuniere*

crispy potato tuiles, baby spinach, lemon beurre noisette

44

## *Roasted Elk Filet*

rhubarb jam, parmesan gnocchi  
35

## *Beef Tenderloin*

green & pink pepper corn, cauliflower purée  
36

## *Roasted Free-Range chicken*

mashed potato leek & vanilla green peas coulis  
29

## *Grilled Rare Tuna Steak*

Provençal eggplant, arugula garlic pesto  
**32**