



2010

Group Menu

For reservations call 970.949.7728

Mirabelle Restaurant at Beaver Creek

Colorado Palisade Tomato

black olive, basil crust, fresh tomato salad & baby greens



Roasted Free-Range Chicken Breast

Green curry lentils, coconut, lemon grass

Or

Grilled Atlantic Salmon

Spicy herbs, caper shallot broth, Parmesan Polenta

Or

12 Hour Marinated NY Strip Steak

Belgian Ale, Soya, vegetable tempura



Palisade, Colorado Peach Crumble

Vanilla yogurt sorbet

\$ 40

Chilled Gazpacho

local farm tomato, cucumber cold soup

Or

Duck Confit

soft poached egg, baby frisée salad, apple slice & bacon vinaigrette



Roasted Colorado Lamb Loin

parmesan gnocchi, garlic & parsley purée

Or

Sea Salt Roasted Striped Sea Bass

Colorado sweet corn broth, grilled asparagus tips

Or

Moroccan Spiced Marinated Pork Tenderloin

apricot flavored couscous, roasted tender vegetable casserole



Verrine of Pineapple

litchis & coconut milk Japanese pearls

\$ 45

Organic Heirloom Tomato “Mille Feuille”
Eagle river watercress salad, champagne vinaigrette



Sautéed Diver Sea Scallop
Yuzu, white sesame infusion, sautéed baby bok choy



Grilled Alaskan Halibut
piquollo pepper, golden raisin, ginger marmalade

Or

Colorado Creek Stone Farm Beef Tenderloin
grilled vegetables, pommes allumettes & shallot sauce

Or

Roasted Maple Leaf Farm Duck Breast
five-spice caramel, honey-carrot mousseline, saffron turnip confit



Belgium Chocolate Trio Log
pistachio ice cream

\$ 65

Colorado Goat Cheese Gratin

Warm honey, tri color roasted beet salad



Sautéed Meli Melo of Lobster & shrimp

Arborio risotto, garlic parmesan foam



Roasted Elk Medallions

rhubarb compote , parsnips purée

Or

Sautéed Dover Sole Meunière

pommes bouchon, citrus & chive butter sauce

Or

Grilled Colorado Lamb Chops

vegetable ratatouille, mushroom wonton ravioli



Vanilla-Pear Bavaroise

Light cake, poached pears & vanilla

\$ 75

Artesianal Smoked Salmon

lime zest cream & crêpe, wasabi, apples & croûton salad



Sautéed Lobster & Hot Foie Gras

brunoise of black truffle, celery & endive salad



Grilled Tuna

artichoke, bell pepper barigoule



Champagne Frozen Granité



Grilled New Horizon Buffalo Tenderloin

Peppercorn crust & baby fingerling

Or

Sautéed Dover Sole “Meuniere”

potato basket, parsley & lemon beurre noisette



Trio of Desserts

mini Chiboust of passion fruit, strawberry pistachio biscuit, caramel bavaroise

\$ 85

Colorado Corn Encrusted King Crab Cake

baby organic salad



Grilled Salmon

Asian spice curry chili sauce, mini vegetable egg roll



Jumbo Shrimp Brochette

braised baby bok choy, ginger soy, black sesame relish

Or

Colorado Rack of Lamb

roasted eggplant, olive oil, garlic ,parsley mashed potato



White chocolate and Apricot

Daquoise of almond, Mirabelle coulis

\$ 55