



Winter 2011-12
Dinner Menu

For reservations call 970.949.7728

' Le Menu Gourmand '

A four Course – Daily Market

\$ 75

Chaud

La Soupe du Jour

12

Lobster Bisque

14

Vegetarian Risotto

arborio risotto casserole, cauliflower-parmesan cream

16

Homemade Ravioli

ginger infused roasted acorn squash purée, lobster mushroom broth

18

Seared Hudson River Valley Foie Gras

sauterne poached Anjou pear, chestnut coulis, baby greens

23

Seared New Zealand Langoustine

lemongrass vegetables, honey-coriander foam

20

Froid

Mixed Green Salad

julienne vegetables, champagne vinaigrette, balsamic reduction

10

Colorado Goat Cheese

green salad, maple syrup balsamic vinaigrette

12

Lobster Tartar

cucumber, horseradish Thai sauce, micro green

17

Black & Blue Yellow Fin Tuna

sesame & herb encrusted tuna, fennel, stone fruit salad

16

Bouchée de Salmon Marinée

sea salt & wasabi cured salmon, watercress, artichoke, lemon confit salad

17

Caviar

Imported Farm Raised Ossetra Caviar

120

Les Viandes

Colorado Pride Free Range Chicken

granny smith apple, potato gratin, baby swiss chard

30

Beef Tenderloin

slasifi bacon truffle spaghetti, pomme galette, red wine reduction

38

Colorado Farm Raised Rack of Lamb

ratatouille cannelloni, garlic royal thyme jus

44

Mountain River Ranch Elk

potato leek stoemp, rosemary-orange juice pears, shallot confit, port sauce

43

Roasted Veal T-Bone

green savoy cabbage, apricot & tarragon, potato gnocchi

45

Les Poissons

Natural Scottish Salmon "Pot au Feu"

ginger infused coconut milk, green curry lentil ragout, ginger & root vegetable chips

37

Maine Lobster "a la plancha" out of the Shell

parsley infused quinoa risotto style, parmesan orange xeres demi glace

45

Wild Striped Seabass

Jerusalem artichoke mousseline, virgin olive, black olive, basil relish
40

North Sea Dover Sole "Meunière"

baby spinach, crispy potato tuile, brown lemon butter sauce
48

Vegetarian Couscous

saffron spicy vegetable couscous, seasonal vegetables
29

Assortment of American & Imported cheeses

18

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
Please no cell phones

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

Chef de Cuisine Daniel Goly

NEW RELEASE: Mirabelle Cookbook "Not Just Another Cookbook" \$33.95