



Winter 2011-12
Group Menu

For reservations call 970.949.7728

Mirabelle Restaurant at Beaver Creek

Cheese Salad

Irish cheese croquette, blue cheese, anjou pear, caramelized walnut salad

Or

Mirabelle "Classic" Lobster Bisque



Oven Roasted Boneless Quail
roasted squash purée, fri fri of mushroom

Or

Colorado Farm Striped Bass

tomato ratatouille, black olive taponade

Or

A Classic Beef Carbonade Beef Stew
Belgian ale, chive chiffonade & mash potatoes



Thin Brown Sugar Tartelette Caramel Flan
strawberry jam

\$ 48

Mirabelle Restaurant at Beaver Creek

**Sautéed Petit Crab Cake & Yellow Corn
spicy avocado mousse, baby green salad**



**Colorado Ranch Beef Strip Loin
black pepper crust, pommes Pont-Neuf**

Or

**Grilled Salmon & Malaysian Chili Sauce
rice paper ravioli, shitake mushroom**

Or

**Soy Milk Slow Cook Pork Tenderloin
bacon, Savoy cabbage, potato crisps**



**Pineapple Mille Feuille
mascarpone coconut cream**

\$ 55

Mesclun Salad

basil, tarragon, pink grape fruit vinaigrette



Maine Lobster “A la Plancha “

little neck clams, Italian parsley, garlic purée



Pan Seared Bacon Wrapped Monkfish
sliced sweet potatoes, Parmesan tomatoes gratin

Or

Colorado Ranch Beef Tenderloin
grilled vegetables, pommes allumettes

Or

Roasted Duck Breast
honey carrot lavender purée, Acai berry reduction



Strawberry & Vanilla Galette
passion fruit caviar

\$65

Lobster Tartar & Golden Apples

fresh horseradish, English cucumber salad



“Rock “ Jumbo Diver Sea Scallop

milk cauliflower mousseline, lemongrass foam



Halibut

baby arugula pistou, vegetables mimosa

Or

New Zealand Elk Filet

red wine poached pear compote, porcini potato gnocchi

Or

Grilled Veal T-Bone

mascarpone mashed potatoes, smoked ham, Brussels sprout Xères salad



Warm Chocolate Fondant

pistachio ice cream

\$70

Mirabelle Restaurant at Beaver Creek

Yellow Fin Tuna

Herb ecrusted seared yellow fin tuna, organic quinoa, calamari salad, fresh micro herbs salad



Roasted Acorn Squash Ravioli
mushrooms, black truffle butter



King Ranch Buffalo Tenderloin
white bean purée, grilled artichoke hearts, port wine reduction

Or

Sautéed Dover Sole Meunière
spinach, crispy waffle potato, parsley- lemon butter

Or

Grilled Colorado Rack of Lamb
olive oil caper mash, confit of eggplant, tomatoes, zucchini tian



Individual Warm Pear Tatin
almond crust, vanilla yogurt sorbet

\$ 75

Mirabelle Restaurant at Beaver Creek

Small Trio of Delicates

Kumamoto oyster & Idoee jelly, Sauternes Foie Gras ballotine, royal crab salad



Sautéed Mediterranean Rouget
green lentil ravioli, bell pepper barigoule



Veal Tenderloin

quince, spinach-wasabi purée, cipollini onion confit

Or

Seared John Dory

lime zest polenta, ginger carrot foam

Or

Roasted Lamb Loin

vegetables style “sushi roll”, soy lamb jus



Trio of European Cheeses

confit pear carpaccio, baby organic green



Trio of Chocolate

almond white mousse, milk ganache, semi sweet chocolate espresso

\$90