



*Winter 2009-2010*

*Dinner Menu*

*For reservations call 970.949.7728*

# ' Le Menu Gourmand '

Four Course – Daily Market

\$75

## Chaud

*La soupe du jour*

9

*Lobster Bisque*

12

*Homemade Pasta*

Slow roasted veal check ravioli, fennel herbs broth

17

*Florida Frog Legs & Roasted Garlic Butter*

Piquillo pepper, home made Harissa quenelle

15

*Seared Hudson River Valley Foie Gras*

white chocolate, vanilla pear coulis, coconut crust, baby greens

23

*Seared New Zealand Langoustine*

green romaine broth, diced black olive

19

## Froid

*Mixed Green Salad*

julienne vegetables, champagne vinaigrette, balsamic reduction

9

*Organic Watercress Salad*

red cabbage, lotus chips, soy, grapes seed & hazelnut vinaigrette

11

*Black and Blue Beef Tenderloin Carpaccio*

Hummus crust, Colorado herbed goat cheese, garlic chips

15

*Crab Royal Salad*

sashimi yellow fin rolls, cucumber, king crab salad ,radish & basil cilantro pistou

16

*Greek Salad & Jumbo Green Asparagus*

black olive, feta, basil & tomato

17

*Caviar*

*Imported Farm Raised Ossetra Caviar 20 g*

115

*Les Viandes*

*Colorado Pride Free Range Chicken*

onion cream, lemon thyme pretzels

30

*New Horizon Buffalo Farm Tenderloin*

potato gratin crust, green pepper cognac sauce

38

*Colorado Farm Raised Rack of Lamb*

wild mushroom rubbed, broccoli purée

44

*New Zealand Mountain River Ranch Elk*

roasted red beet-honey purée, salsifi, Brussels sprout, gooseberry pepper infused sauce

43

*Roasted Maple leaf Farm Duck Breast*

Asian pear Beignet, orange broth- sunchoke mousseline

32

## *Les Poissons*

### *Roasted Canadian Walleye*

two rice galette, red wine & black raisin relish

36

### *Maine Lobster "a la Plancha" Out of the Shell*

ginger roasted butternut squash, soy lemon grass broth

44

### *Grilled Gigha Island Kalibut*

citrus zest crust, garlic zucchini emulsion, apricot salsa

39

### *North Sea Dover Sole "Meuniere"*

baby spinach, crispy potato tuile, brown lemon butter sauce

48

### *Vegetarian French Lentil salad*

Slow cooked black lentil

27

### *Assortment Of American & Imported cheeses*

17

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 Joly*