



Winter 2009-2010

Group Menu

For reservations call 970.949.7728

Mirabelle Restaurant at Beaver Creek

Red beet confit compression terrine
Colorado goat cheese quenelle & baby mixed green salad

Or

Lobster Bisque



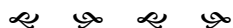
Oven roasted free-range Chicken Breast
broccoli purée and hazelnut coulis

Or

Colorado Trout
lemon jam & leek compote

Or

Beef strip loin steak
black pepper crust, Pomme-Pont Neuf



Crème caramel & coconut, fruit salad

\$ 45

Mirabelle Restaurant at Beaver Creek

Sautéed Shrimp, bib salad coulis
baby greens, vanilla vinaigrette



A classic Beef Carbonade Beef Stew
Belgian Ale, chive chiffonade mash potatoes

Or

Oven Roasted Stripe Sea Bass Filet a la Plancha
zucchini, black olive tapenade, garlic baby spinach

Or

Roasted Pork Tenderloin
spicy herbal crust, sweet potato onion gratin



Espresso Cream Meringue Bavaoise

\$ 50

Mirabelle Restaurant at Beaver Creek

Buffalo Tartar

wonton mille-feuilles avocado cream, baby micro green



Ravioli of Maine Lobster

brown butter, artichoke mousseline, green Italian parsley, garlic coulis



Olive oil slow cooked Rare yellow Fin Tuna

Soya beans, black sesame infusion, baby bok choy ginger casserole

Or

Colorado Beef Tenderloin

grilled vegetables & pommes allumettes

Or

Roasted Duck Breast

carrot honey lavender mousseline & bacon caramel sauce



Daquoise biscuit with rhubarb, berries compote and speculose ice cream

\$65

Mirabelle Restaurant at Beaver Creek

Corn Crusted King Crab Cake

baby watercress greens and virgin avocado oil vinaigrette



Monkfish Medallion

beluga lentils, leek & vegetables broth



Diver Sea Scallop Brochette

Pumpkin, sage puree olive, asparagus tips relish

Or

New Zealand Elk Filet

red wine poached pear compote and porcini potato gnocchi

Or

Grilled Veal Chop

oven roasted confit of shallots, ginger and mushroom, baby
fingerling potatoes



Warm chocolate fondant, pistachio ice cream

\$70

Mirabelle Restaurant at Beaver Creek

Lobster Carpaccio Salad

Wasabi, white sesame oil infusion, apples, endives & basil
salad julienne



Halibut Filet

green peas, fennel, little neck clam broth



King Ranch Buffalo Tenderloin

saffron cauliflower puree & Mushroom port reduction

Or

Sautéed Dover Sole Meuniere

spinach and waffle thin potato crisps, lemon and parsley butter

Or

Grilled Colorado Lamb Chops

lemon & thyme and Mediterranean zucchini tian



Brown sugar sable, tatin style

apples tart & passion fruit sorbet

\$ 75

Mirabelle Restaurant at Beaver Creek

Seared Black & Blue Yellow Fin Tuna
Couscous vegetable salad, seared hot foie gras



Sautéed Red Snapper
braised artichoke, bell pepper, tomatoes barigoule



Slow Braised Pheasant Breast
caramelized Belgium endives, oven roasted Pomme Anna

Or

Seared Atlantic Salmon
fava bean, white asparagus chervil ragout, Black truffles
foam

Or

Roasted Colorado Rack of Lamb
rosemary & virgin olive oil twice bake potato



Trio of European Cheese
pear confit carpaccio & baby organic green



Hawaii caramelized pineapple
coconut cream mille feuille

\$90