

APPETIZERS

WATERCRESS SOUP 16

Buckwheat tempura walleye pike, tapioca with curry flavors, coconut

PETITE MARMITE 16

Oxtail and capon consommé, vegetables, marrow

OYSTERS 22

West coast oysters, pumpernickel canapé, mignonette

TASMANIAN SEA TROUT 17

House smoked with fennel panna cotta, lightly pickled blood orange, marcona almonds

PÂTÉ CAMPAGNE 18

Country style duck pâté, vegetables in puff pastry with mustard, endive

OUR GROWER'S EARLY SPRING SALAD BOWL 15

With hazelnut vinaigrette and brioche croutons

BOUDIN BLANC 18

Chicken and foie gras sausage, our lardons, braised red cabbage, poached raisins

SANDWICHES

JAMBON BEURRE 26

Our baguette, butter, ham

MIRABLINI 25

Buckwheat blini with roasted mushrooms and wild spring onions

BELLEBURGER 28

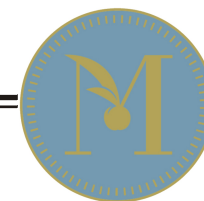
Madeira caramelized onions and melted cave aged gruyere, choose wet or dry

OPEN FACE WAGYU FLANK STEAK 27

On griddled whole wheat with comté cheese, chard and sauce of vin jeune from Jura

PAN BAGNAT 25

Traditional Provençal sandwich of tuna on our baguette



ENTRÉE SALADS

GRILLED ORA KING SALMON 26

Salad of Ora King salmon, roasted beets and purple potatoes with yuzu marmalade

GILSON MARTIN PENNSYLVANIA RAISED LAMB 27

Grilled loin, sweet and sour mushrooms, vegetable crepe

BEEFTARTARE MIRABELLE 26

Hand diced Angus beef poached egg, potato brioche, accoutrements

YELLOWFIN TUNA NIÇOISE 28

Our confit tuna, arugula, devilled egg, black olive paste, sweet pepper bavaroise

MAIN PLATES

OVEN ROASTED POUSSIN 28

Sauce of morels, asparagus, crayfish and wheatberries

SYRAH BRAISED BEEFTRITIP 29

Panisse, stew vegetables with truffle

BOUILLABAISSE MIRABELLE 29

Fish and shellfish of the season in a flavorful broth scented with pernod

NOVA SCOTIA HALIBUT 29

Pan roasted with flageolet beans, turnips glazed with Ibérico ham

YUKON GOLD POTATO AND RED QUINOA GNOCCHI 27

Potato and quinoa gnocchi, swiss chard stems and creamy goat cheese

CHAPEL HILL FARMS VEAL TONGUE 28

In a flavorful broth pot au feu style with foie gras and traditional garnish