

MIRABELLE

A SOLVANG INN & RESTAURANT

Appetizers

Black Bean Brulee with Papitas
Corn Meal crusted Sea Scallops 13

Grilled Quail with Pancetta and Chanterelles
Black Truffle Polenta 14

Mirabelle Salad - Greens, Endive, Pear, Tangerine
Brioche Croutons and Orange Vinaigrette 9

Grilled Romaine Heart with aramelized Bacon
Avocado Dressing 11

Crabmeat Trio - Bisque, Enchilada, Cake 14

Sweet and spicy Tomato Soup with Almonds, Ginger, Apricots
Seared Tuna 9

Chef's Tasting Menu

Warm Spinach with Salmon Cake
Roasted Garlic Dressing
Venison Chop, Spaetzle and Chanterelles
Port Wine Sauce

Apple Fritters with Cinnamon Ice Cream

\$42 p.P.

Wine Pairing \$55 p.P

Minimum per person cover \$20.00

Please refrain from cell phone conversation – thank you!

Serving Dinner Thursday through Sunday from 5pm

409 First Street Solvang, California 805 688-1703 solvanginns.com

Main Courses

Scottish King Salmon with Dungeness Crabmeat Enchilada
Black Bean Sauce 25

Monk Fish Medallions sauté in Smoked Paprika Oil
Purple Potato Mash and Lobster Ragout 27

Swordfish on Sugar Cane with Coconut Glaze & Papaya Salad
Jasmine Rice, Curry Sauce 24

Duck Breast with Butternut Squash Flan
Green Pepper Corn- Pear Sauce, Wild Rice Croquette 28

Filet Steak with Maui Onion Rings
Yukon Potato Cheddar Fondue and Cabernet Jus 33

Crepes with Forest Mushroom and Spinach Ricotta Cheese
Tomato Cream, Parmesan 20

Desserts

Crème Brulee with Lingonberry Compote 9

Hazelnut Crepe with caramelized Pear
Huckleberry Ice Cream 9

Warm Chocolate Pecan Cake with Chocolate Ice Cream
Vanilla Sauce 9

Cheese Selection with Dried Fruits and Nuts 12

Selection of Dessert Wines from our List

Norbert Schulz - Master Chef Brigitte Guehr - Wine Director

Corkage \$18 per 375/750 ml Split Plate Charge 5 Please no separate checks
Catering – Private Events – Wine Maker Dinners - Culinary and Winery Tours

Mirabelle Gift Certificates available for that special someone!