

MIRABELLE

A SOLVANG INN & RESTAURANT

Appetizers

Mirabelle Salad – mixed Lettuces, Belgian Endive, Spiced Pecans, Croutons and Citrus Dressing 9

Mango Gazpacho with Coconut fried Shrimp 11

Grilled Heart of Romaine, Avocado Dressing and caramelized Bacon 10

Artichoke Bottom Tempura, Seared Scallops and purple Potato Fondue 11

Crabmeat Trio, Crab Cake, Enchilada and Bisque 12

Yellow Tomato Soup with Potato Gnocchi , Garlic Croutons 8

Chef's 3 Course Tasting Dinner

Wild Mushroom Foie Gras Brulee

Braised Beef Short Ribs, Garlic mashed Potatoes and Market Vegetables

Peach Cobbler with whipped Cream

\$35 p.p. with Wine Pairing \$48

Main Courses

Local white Seabass with Macademia Nuts, Jasmine Rice and Coconut Curry Sauce 24

Alaskan Halibut sauté with Chanterelles, Black Garlic-Potato Puree, yellow Tomato Cream 25

Scallops sauté with smoked Paprika, Dungeness Crabmeat Risotto 26

Grilled Lamb Chops with Honey, Mustard, roasted Garlic, Spinach Souffle, crisped Potatos, Thyme au jus 27

Filet Steak with Bacon wrapped Shrimp, White Truffle Butter Mac and Cheese 29

Pasilla Chile with Corn and Polenta, Market Vegetables and roasted Pepper Sauce 19

Desserts

Chef's Cheese Selection with dried Fruit, Nuts and Honeycomb 11

Warm Chocolate Fudge Cake with Kahlua Ice Cream 9

White Chocolate Crepe with Strawberry Ice Cream 9

Poached Apricots with Essensia Sabayon, Almond Brittle Ice Cream 9

Crème Brulee with Blackberries 8

Norbert Schulz – Master Chef

Brigitte Guehr – Wine Director

Split Plate Charge 5 Corkage 15 per 375/750 ml bottle Please no separate checks

409 First Street, Solvang, California 93463

805 688-1703

mirabelleinn.com