

The Bistro & Wine Bar

VALENTINE'S DINNER FEBRUARY 11th – 14th

SOUPES

FRENCH ONION SOUP • 14

WILD MUSHROOM BISQUE • 13
Herbed Maitake & Beech Mushrooms

SALADES & DES LEGUMES

ROASTED CAULIFLOWER HUMMUS • 16
Golden Raisins, Tahini, Sesame Seed Dukka,
Warm House-made Pita Bread

BISTRO SALAD • 14
Baby Mixed Greens with
Shaved Vegetables, Heirloom Tomatoes,
Roasted Shallot-Balsamic Vinaigrette

KALE CAESAR SALAD • 16
Cured Egg Yolk, Aged Parmesan,
Sunflower Seed Vinaigrette, Asiago Crouton

STRAWBERRY SALAD • 17
Belgian White Endive & Frisée
with Champagne Pickled Strawberries,
Whipped Herbed Chèvre, Yellow Beet Crudité,
Tarragon Vinaigrette

BRUSSELS & BUTTERNUT • 13
Crisp Brussels Sprouts and Butternut Squash
with Bourbon Barrel Aged Maple Syrup
& Sherry Vinaigrette

FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 23
On The Half Shell with Preserved Lemon,
Grapefruit Mignonette, Smokey House Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 26
Local 'Plymouth Rock' Oysters, Pancetta, Panko,
Fennel Pollen, Chive Fondue

BUTTER POACHED SPLIT LOBSTER TAIL • 24
Warm Puff Pastry, Parsnip Purée, Chive Beurre Blanc

FROMAGES & CHARCUTERIE

BRIE & BRIOCHE • 21
Apricot Jam, Mustard Seeds, Blackberries,
Bourbon Brown Sugared Pecans

ARTISAN LOCAL & IMPORTED CHEESE BOARD • 23
Selection of Four Cheeses, Mélange of Jams & Fruits,
Sourdough Crostini and Lavash Crackers

CHARCUTERIE BOARD • 24
Selection of Artisanal Salumi & Cured Meats,
Whole Grain Espelette Mustard, Cornichons, Sherry Aioli,
Sourdough Crostini and Lavash

BEEF TARTARE • 21
Confit Egg, Pâte Feuilletée, Yuzu Citrus, Whipped Ricotta
Add Ossetra Caviar – supplement \$24

PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 39
Brown Butter Cauliflower Purée, Butternut Squash,
Sautéed Wild Mushrooms, Toasted Macadamia Nuts,
Pumpkin Seed Oil

PAN ROASTED BRANZINO • 38
Fregola, Marinated Olives, Roasted Grapes,
Confit Artichoke Purée, Preserved Lemon

CREOLE BRINED STATLER CHICKEN • 34
Filé Rice & Choucroute-Garni Étouffé,
Petit Fines Herbes

LEMON - PESTO RISOTTO • 29
English Peas, Asparagus, and Parmesan Cheese
with Sundried Tomato Biscotti

DUCK 'BIGARADE' • 42
Roasted Long Island Duckling with Blood Orange Jus,
Braised Fennel, Farro, Frisée Salad

GRILLED VEAL CHOP • 54
Pear & Fennel Mostarda, Smoked Pomme Purée,
Sautéed Broccoli Rabe, Cider Jus

HERB ENCRUSTED RACK OF LAMB • 45
Sweet Potato Purée, Braised Lentils,
Cipollini Onions, Black Garlic Jus

STEAK FRITES • 46
Center-cut Ribeye with Smoky Oregon Blue Farmer's Cheese,
Dressed Greens, Truffle-Parmesan 'House' Fries

In an effort to provide the best product for our guests and to support local farmers & fisheries, we are committed to sourcing local and/or sustainable ingredients whenever possible.



Chef de Cuisine Jake Silins

MIRBEAU INN & SPA
35 Landmark Drive • Plymouth, Massachusetts

www.mirbeau.com

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The Bistro & Wine Bar

VALENTINE'S DINNER FEBRUARY 11th – 14th

SOUPES

FRENCH ONION SOUP • 14

WILD MUSHROOM BISQUE • 13
Herbed Maitake & Beech Mushrooms

SALADES & DES LEGUMES

ROASTED CAULIFLOWER HUMMUS • 16
Golden Raisins, Tahini, Sesame Seed Dukka,
Warm House-made Pita Bread

BISTRO SALAD • 14
Baby Mixed Greens with
Shaved Vegetables, Heirloom Tomatoes,
Roasted Shallot-Balsamic Vinaigrette

KALE CAESAR SALAD • 16
Cured Egg Yolk, Aged Parmesan,
Sunflower Seed Vinaigrette, Asiago Crouton

STRAWBERRY SALAD • 17
Belgian White Endive & Frisée
with Champagne Pickled Strawberries,
Whipped Herbed Chèvre, Yellow Beet Crudité,
Tarragon Vinaigrette

BRUSSELS & BUTTERNUT • 13
Crisp Brussels Sprouts and Butternut Squash
with Bourbon Barrel Aged Maple Syrup
& Sherry Vinaigrette

FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 23
On The Half Shell with Preserved Lemon,
Grapefruit Mignonette, Smokey House Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 26
Local 'Plymouth Rock' Oysters, Pancetta, Panko,
Fennel Pollen, Chive Fondue

BUTTER POACHED SPLIT LOBSTER TAIL • 24
Warm Puff Pastry, Parsnip Purée, Chive Beurre Blanc

FROMAGES & CHARCUTERIE

BRIE & BRIOCHE • 21
Apricot Jam, Mustard Seeds, Blackberries,
Bourbon Brown Sugared Pecans

ARTISAN LOCAL & IMPORTED CHEESE BOARD • 23
Selection of Four Cheeses, Mélange of Jams & Fruits,
Sourdough Crostini and Lavash Crackers

CHARCUTERIE BOARD • 24
Selection of Artisanal Salumi & Cured Meats,
Whole Grain Espelette Mustard, Cornichons, Sherry Aioli,
Sourdough Crostini and Lavash

BEEF TARTARE • 21
Confit Egg, Pâte Feuilletée, Yuzu Citrus, Whipped Ricotta
Add Ossetra Caviar – supplement \$24

PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 39
Brown Butter Cauliflower Purée, Butternut Squash,
Sautéed Wild Mushrooms, Toasted Macadamia Nuts,
Pumpkin Seed Oil

PAN ROASTED BRANZINO • 38
Fregola, Marinated Olives, Roasted Grapes,
Confit Artichoke Purée, Preserved Lemon

CREOLE BRINED STATLER CHICKEN • 34
Filé Rice & Choucroute-Garni Étouffé,
Petit Fines Herbes

LEMON - PESTO RISOTTO • 29
English Peas, Asparagus, and Parmesan Cheese
with Sundried Tomato Biscotti

DUCK 'BIGARADE' • 42
Roasted Long Island Duckling with Blood Orange Jus,
Braised Fennel, Farro, Frisée Salad

GRILLED VEAL CHOP • 54
Pear & Fennel Mostarda, Smoked Pomme Purée,
Sautéed Broccoli Rabe, Cider Jus

HERB ENCRUSTED RACK OF LAMB • 45
Sweet Potato Purée, Braised Lentils,
Cipollini Onions, Black Garlic Jus

STEAK FRITES • 46
Center-cut Ribeye with Smoky Oregon Blue Farmer's Cheese,
Dressed Greens, Truffle-Parmesan 'House' Fries

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Center-cut Ribeye with Smoky Oregon Blue Farmer's Cheese,
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In an effort to provide the best product for our guests and to support local farmers & fisheries, we are committed to sourcing local and/or sustainable ingredients whenever possible.



Chef de Cuisine Jake Silins

MIRBEAU INN & SPA
35 Landmark Drive • Plymouth, Massachusetts

www.mirbeau.com

Before placing your order, please inform your server of dietary needs, restrictions, or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

In the interest of customer service for all our guests, we can provide itemized separate checks for parties of up to 6 people. Groups of 7 or more people will be charged an 18% automatic gratuity.

The Bistro & Wine Bar

VALENTINE'S DINNER FEBRUARY 11th – 14th

SOUPES

FRENCH ONION SOUP • 14

WILD MUSHROOM BISQUE • 13
Herbed Maitake & Beech Mushrooms

SALADES & DES LEGUMES

ROASTED CAULIFLOWER HUMMUS • 16
Golden Raisins, Tahini, Sesame Seed Dukka,
Warm House-made Pita Bread

BISTRO SALAD • 14
Baby Mixed Greens with
Shaved Vegetables, Heirloom Tomatoes,
Roasted Shallot-Balsamic Vinaigrette

KALE CAESAR SALAD • 16
Cured Egg Yolk, Aged Parmesan,
Sunflower Seed Vinaigrette, Asiago Crouton

STRAWBERRY SALAD • 17
Belgian White Endive & Frisée
with Champagne Pickled Strawberries,
Whipped Herbed Chèvre, Yellow Beet Crudité,
Tarragon Vinaigrette

BRUSSELS & BUTTERNUT • 13
Crisp Brussels Sprouts and Butternut Squash
with Bourbon Barrel Aged Maple Syrup
& Sherry Vinaigrette

FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 23
On The Half Shell with Preserved Lemon,
Grapefruit Mignonette, Smokey House Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 26
Local 'Plymouth Rock' Oysters, Pancetta, Panko,
Fennel Pollen, Chive Fondue

BUTTER POACHED SPLIT LOBSTER TAIL • 24
Warm Puff Pastry, Parsnip Purée, Chive Beurre Blanc

FROMAGES & CHARCUTERIE

BRIE & BRIOCHE • 21
Apricot Jam, Mustard Seeds, Blackberries,
Bourbon Brown Sugared Pecans

ARTISAN LOCAL & IMPORTED CHEESE BOARD • 23
Selection of Four Cheeses, Mélange of Jams & Fruits,
Sourdough Crostini and Lavash Crackers

CHARCUTERIE BOARD • 24
Selection of Artisanal Salumi & Cured Meats,
Whole Grain Espelette Mustard, Cornichons, Sherry Aioli,
Sourdough Crostini and Lavash

BEEF TARTARE • 21
Confit Egg, Pâte Feuilletée, Yuzu Citrus, Whipped Ricotta
Add Ossetra Caviar – supplement \$24

PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 39
Brown Butter Cauliflower Purée, Butternut Squash,
Sautéed Wild Mushrooms, Toasted Macadamia Nuts,
Pumpkin Seed Oil

PAN ROASTED BRANZINO • 38
Fregola, Marinated Olives, Roasted Grapes,
Confit Artichoke Purée, Preserved Lemon

CREOLE BRINED STATLER CHICKEN • 34
Filé Rice & Choucroute-Garni Étouffé,
Petit Fines Herbes

LEMON - PESTO RISOTTO • 29
English Peas, Asparagus, and Parmesan Cheese
with Sundried Tomato Biscotti

DUCK 'BIGARADE' • 42
Roasted Long Island Duckling with Blood Orange Jus,
Braised Fennel, Farro, Frisée Salad

GRILLED VEAL CHOP • 54
Pear & Fennel Mostarda, Smoked Pomme Purée,
Sautéed Broccoli Rabe, Cider Jus

HERB ENCRUSTED RACK OF LAMB • 45
Sweet Potato Purée, Braised Lentils,
Cipollini Onions, Black Garlic Jus

STEAK FRITES • 46
Center-cut Ribeye with Smoky Oregon Blue Farmer's Cheese,
Dressed Greens, Truffle-Parmesan 'House' Fries

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