

MIRABELLE

A SOLVANG INN & RESTAURANT

Appetizers

- Mirabelle Salad - Greens, Endive, Orange, Avocado
Croutons, Caramelized Walnuts and Orange Dressing 9
- Seafood Trio- Crab Lobster Albondigas & Ahi Tempura 15
- Duck Breast Roulade with Foie Gras and wild Rice Salad
Red Currant Vinaigrette 13
- Grilled Romaine Hearts with caramelized Bacon 11
- Diver Sea Scallops with Papaya Salad
Roasted Macademia Vinaigrette 12
- Curried Lentil Soup with crisp Shrimp Ravioli 9

Chef's Tasting Menu

Smoked Sturgeon with Potato Blini
Golden Caviar Crème Fraiche

Lamb Chops with Chili Honey
Jalapeno Peppers and Rosemary Jus

Apple Beignet 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

Scallopini of King Salmon filled with Crabmeat, Parmesan-Lemon Crust
Olive Oil Potato Mash and yellow Pepper Sauce 26

White Sea Bass with Cilantro-Lime Butter
Shrimp Enchilada and roasted Tomato Sauce 25

Herb crusted Diver Sea Scallops with Beluga Lentils
Candied Eggplant and purple Potato Puree 28

Grilled Rib Eye Steak with Onion Rings
Black Beans and Cornbread 36

Duck Breast with dried Fruit and wild Rice Cake
Passion Fruit Gastrique 28

Vegetarian Chili with Pasilla Relleno & Queso Fresco 19

Desserts

Chocolate Trio- Brulee, Tart & Sorbet 10

Crème Brulee with Lingonberries 9

Warm Chocolate Cake with Almond Brittle Ice Cream
Espresso Chocolate Sauce 9

Pear Hazelnut Crumble with Caramel Custard
and Rum Raisin Ice Cream 9

Cheese Selection with dried Fruits, Nuts and Honeycomb 11

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!