

# The Bistro & Wine Bar

## DINNER

### SOUPES

FRENCH ONION SOUP • 11.

LENTIL-MUSHROOM SOUP • 11  
Preserved Lemon Crème Fraiche,  
Crispy Shallots

### SALADES & DES LÉGUMES

BISTRO SALAD • 11  
Baby Mixed Greens with  
Shaved Vegetables, Heirloom Tomatoes,  
Roasted Shallot & Balsamic Vinaigrette

BABY KALE SALAD • 12  
Roasted Pumpkin Miso Dressing,  
Toasted Pumpkin Seeds,  
Pickled Carrots, Dried Figs

BABY SPINACH SALAD • 14  
Shaved Fennel, Candied Kumquats,  
Pickled Red Onions, Spicy Almonds,  
Sherry Soy Vinaigrette

CRISP BRUSSELS SPROUTS • 11  
Vadouvan Spice, Preserved Lemon Tahini,  
Pomegranate, Chili Oil, Smoked Pecans,  
Toasted Sesame Seeds



### FRUITS DE MER

ICED ‘PLYMOUTH ROCK’ OYSTERS • 18  
On The Half Shell with Cucumber Mignonette,  
Lemon, Smokey House Cocktail Sauce

MIRBEAU ROASTED OYSTERS • 19  
Local ‘Plymouth Rock’ Oysters, Pancetta, Panko,  
Fennel Pollen, Chive Fondue

MUSSELS • 15  
Bacon Fat Butter, Housemade Cornbread,  
Marinated Tomatoes, Fennel Pollen

FRITTO MISTO • 15  
Buttermilk-Brined & Chickpea Flour Dredged Fish & Calamari  
with Bell Peppers, Red Onions, Niçoise Olive Salt,  
Fermented Chili Sauce, Cuttlefish Ink Aioli

### FROMAGES & CHARCUTERIE

WARM BAKED BRIE • 16  
Stonefruit Chutney, Honeycomb, Candied Pecans,  
Bee Pollen, Brioche Crostini

ARTISAN LOCAL & IMPORTED CHEESE PLATE • 20  
Daily Selection of Four Cheeses, Mélange of Jams & Grapes,  
Housemade Sourdough Crostini and Lavash Crackers

CHARCUTERIE PLATE • 21  
Selection of Artisan Salumi & Cured Meats,  
Whole Grain Espelette Mustard, Cornichons, Sherry Aioli,  
Sourdough Crostini and Lavash

DUCK WING DRUMMETTES • 18  
Black Currant Kabayake Glaze, Toasted Hazelnuts,  
Crisp Allium, Scallions

### PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 38  
Root Vegetable Hash, Apple Butter,  
Cranberry Chutney, Graham Cracker Crumble

MIRBEAU POTATO CRUSTED SALMON • 29  
Sautéed Spinach, Fingerling Potatoes,  
Lemon Beurre Blanc

SEARED RARE TUNA • 36  
Sauce Vert, Herbed Confit New Potatoes,  
Salmon Roe, Green Papaya Salade, Togarashi

GIGOT D’AGNEAU • 37  
Almond Crusted Grilled Leg of Lamb, English Pea Purée,  
Lebne, Apricot Glace, Pickled Cherries, Watercress

MIRBEAU BURGER • 18  
8oz. Prime Beef on a Brioche Bun with Gruyère, Field Greens,  
Roasted Portobello Mushroom & Caramelized Onions  
with Truffle-Parmesan ‘House’ Fries

PAN SEARED DUCK BREAST • 34  
Black Garlic Cured Duck, Celery Root Purée,  
Roasted Brussels Sprouts with Bacon, Maple Gastrique,  
Pickled Mustard Seeds

STEAK FRITES • 40  
Prime Strip with Smoky Oregon Blue Farmer’s Cheese,  
Dressed Greens, Truffle-Parmesan ‘House’ Fries

*Chef de Cuisine Jessica Childers*

*Sous Chef Austin Martin*

MIRBEAU INN & SPA  
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[www.mirbeau.com](http://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.*