

DINNER

The Bistro & Wine Bar

SOUPES

FRENCH ONION SOUP • 11

SWEET CORN & PARSNIP VELOUTÉ • 11
Smoked Corn Relish, Poblano Emulsion, Crisp Potatoes

SALADES & DES LÉGUMES

GRILLED WATERMELON 'CAPRESE' • 14
Burrata & Heirloom Tomatoes, Preserved Cherries, Sparkling White Balsamic Tomato Water, Chili Oil, Shiso

BEETS & BERRIES • 13
Roasted Beets and Charred Strawberries, Blackberry - Sage Vinaigrette, Popped Sorghum

PEA SHOOT & ARUGULA SALAD • 13
Pickled Fava Beans, Toasted Pine Nuts, Sundried Tomatoes, Charred Lemon & Spring Onion Vinaigrette

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

FRUITS DE MER

ICED 'PLYMOUTH ROCK' OYSTERS • 18
On the Half Shell with Cucumber Mignonette, Smoky House Cocktail Sauce

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

OIL & SMOKE-CURED MUSSELS • 15
Miso Bacon Fat Butter, Housemade Cornbread, Marinated Garden Tomatoes, Fennel Pollen

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



FROMAGES & CHARCUTERIE

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

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

DUCK WING DRUMMETTES • 18
Berry - Black Tea Glaze, Lavender - Peanut Gremolata

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

PLATS PRINCIPAUX

SEARED SEA SCALLOPS • 38
Blistered Tomato, Chanterelle & Grilled Corn Chutney, Goat Cheese Panna Cotta, Haricots Verts, Masa Crumble, Lime

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, Chili Aioli

STRIPED BASS EN PAPILLOTE • 33
Local Bass Baked in Banana Leaf, Yellow Pepper Emulsion, Smokey Aubergine Purée, Crisp Fish Skin, Fried Leeks

ROAST HEIRLOOM EGGPLANT • 24
Lentil - Chickpea Stuffing, Coconut - Vadouvan Curry Sauce, Green Bean Tempura, Preserved Lemon Dust

CRISP HALF CHICKEN • 29
Confit & Fried Local Chicken, Succotash Salade, Sauce au Vinaigre, Herb Oil

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

GIGOT D'AGNEAU • 39
Grilled Leg of Lamb, Marcona Almond Crust, English Pea Purée, Lebane, Apricot Glace, Pickled Cherries, Watercress

STEAK FRITES • 37
Prime 'Split - Strip' with Smoky Oregon Blue Farmer's Cheese, Dressed Greens, Truffle-Parmesan 'House' Fries

Chef de Cuisine Jessica Childers

35 Landmark Drive - Plymouth, Massachusetts
For Reservations - 508-209-2393

Sous Chef Nathan Peterson



MIRBEAU.COM



Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness. Before placing your order, please inform your server of any dietary needs, restrictions or allergies. 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 automatic 18% gratuity.