



Prix Fixe Menu

84

Russet Potato Gnocchi <i>Rabbit Sausage/ Confit Holland Peppers/ Cipollini Onions/ Rapini</i>	16
Dungeness Crab <i>Haas Avocado/ Red Flame Grapes/ Marcona Almonds</i>	21
“Lyonnais Salad” <i>Frisée/ Hen Egg/ Bacon Lardons/ Veal Sweetbreads/ Dijon Mustard</i>	17
Pan Roasted Diver Scallops <i>Cauliflower/ Petite “Rocket”/ Chanterelles/ Capers/ Golden Raisins</i>	19
Organic Butter Lettuce <i>Haas Avocado/ Ruby Red Grapefruit/ Fines Herbs/ Moscatel Vinegar</i>	14
Butternut Squash Velouté <i>Apple/ Porcini/ Voudavan/ “Liquid” Foie Gras/ Brussels Sprouts Leaves</i>	15
“Lobster alla Bolognese” <i>Tagliatelle/ Basil/ San Marzano Tomato/ Black Truffle/ Sauce Américaine</i>	22
Warm Artichoke “Salad” <i>Garlic “Wafer”/ Pearl Onion/ Lemon/ Salsify/ Olives/ Barigoule Vinaigrette</i>	17
Miso Marinated Hawaiian “Moonfish” <i>Sushi Rice/ Broccolini/ Cashews/ Pineapple/ “Quick” Savoy Kim Chi</i>	34
Scottish Salmon <i>King Richard Leeks/ Roasted Porcini/ “5-Spice”/ Red Wine “Béarnaise”</i>	36
Jidori Chicken Breast <i>Spicy “Patatas Bravas”/ Piquillo Peppers/ King Trumpet Mushrooms/ Herb Pan Jus</i>	34
Butter Poached Maine Lobster Tail <i>Veal Sweetbreads/ Espelette/ Celeriac/ Celery Branch/ Chanterelle/ Almond</i>	41
Duo of Salmon Creek Farms Pork <i>Tenderloin/ Belly/ Rainbow Chard/ Pumpkin/ Cauliflower/ Grain Mustard</i>	35
“Chateaubriand” of Red Fallow Deer <i>Medjool Dates/ Garnet Yam/ Turnip/ Brussels Sprouts/ Bittersweet Chocolate-Syrah</i>	42
Chatham Bay Cod “Confit a la Minute” <i>Beets/ Spaetzle/ Brussels Sprouts/ Borscht/ Dill/ Crème Fraiche</i>	35
Prime Certified Angus Beef <i>Carrots/ Haricot Verts/ Chanterelle/ Soubise/ Panisse “Croutons”/ Marrow Jus</i>	43
Bellwether Farms Ricotta Agnolotti <i>Trumpet Mushrooms/ Cauliflower/ Pumpkin/ Hazelnut “Milk”</i>	33

“Nuevo” Tortilla a la Española

*Slow Poached Organic Hen Egg, Caramelized Onion
Warm Potato Foam, Bilbao Chorizo and Grated Black Truffle*



Line Caught Channel Island Halibut

*Grilled Eggplant Compote, Caramelized Fennel
Espelette Pepper, Red Flame Grapes, Artichoke Barigoule and Fennel Emulsion*



Pan Roasted Maple Leaf Farms Duck Breast

*Hudson Valley Foie Gras, Red Garnet Yam Purée, Black Chanterelle
Brussels Sprouts Leaves, Roasted Salsify, Pickled Cherries and Herb Pan Jus*



Humboldt Fog Goat Cheese

*Slow Roasted Beets, “Compressed” Pear
Espelette Pepper, Bowtie Arugula and Beet “Syrup”*

Or

Glace à la Vanille

*Caramel “Braised” Pineapple, Cinnamon Sablé
Macadamia Nut “Nougatine” and Pedro Ximenez “Nectar”*



Orange Blossom Beignets

Toasted Pistachio Pôt de Crème

“The Sides”

<i>Brussels Sprouts/Bacon/Maple</i>	12	<i>Tempura Vegetables</i>	12
<i>Patatas Brava’s</i>	12	<i>Mushroom Fricassees</i>	12
<i>Sugar Snap Peas & Pine Nuts</i>	12	<i>Tagliatelle & Parsley</i>	12

*Jonathan Auchterlonie
Miró Manager*

*David Garwacki
Chef de Cuisine*

*Devaughn Williams
Sommelier*

There will be a charge of \$10 for split entrees