

M I S T R A L

Appetizers

Mistral Caesar Salad

Garden Greens, Aged Red Wine Vinaigrette

Arugula Salad with Lemon & Shaved Parmesan

Endive & Watercress Salad with Sugar Beet & Goat Cheese, Cabernet Vinaigrette

Tartare of Sushi Grade Tuna with Crispy Wontons, Ginger & Soy

Timbale of Crab & Avocado with Tomatoes & Cucumbers, Vinaigrette

Corn & Lobster Risotto with Chive Broth

Portabello Mushroom Carpaccio with Peppers Agrodolce & Parmesan

Tartare of Salmon & Avocado with Citrus Soy Dressing

Rilette of Smoked Salmon with Crème Fraiche & Capers

Chanterelle, Smoked Bacon & Corn Risotto with Shaved Parmesan

Carpaccio of Beef with Arugula, EVOO and Shaved Parmesan

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Entrées

Grilled Salmon with Fine Green Bean Salad Niçoise, Sherry Vinaigrette

Grilled Salmon with Corn, Asparagus and Potato Succotash

Thyme Roasted Halibut with Crabmeat & Asparagus Risotto, Tomato Water

Lemon and Herb Roasted Halibut with Warm Potato & Pea Vine Salad, Lime Crustacean Broth

Skillet Roasted Snapper with Lemon, Pea & Rock Shrimp Risotto, Tarragon Broth

Skillet Roasted Swordfish with Paella Style Risotto, Crustacean Broth

Grilled Swordfish with Summer Vegetables & Mustard Chardonnay Vinaigrette

Grilled Tenderloin of Beef with Horseradish Whipped Potatoes, Garlic Toast

Tournedo of Beef with Gorgonzola Polenta, Port Wine, Onions & Sage

Tournedo of Beef with Sauce Perigourdine, Roasted Asparagus & Caramelized Onion Mashed Potatoes

Roast Rack of Lamb with Roasted Eggplant Caponata & Roasted Garlic Whipped Potato

Skillet Roasted Veal Medallions with Summer Chanterelles and Yukon Gold Whipped Potatoes

Medallions of Veal with Parmesan-Thyme Leaf Polenta, Wild Mushrooms & Madeira

French BBO Glazed Roast Duckling with Summer Vegetable and Sweet Corn Risotto

Roasted Cornish Game Hen with Creamed Corn and Spinach, Lemon Herb Pan Broth

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Desserts

Warm Apple Tart with Vanilla Ice Cream & Caramel

Cranberry Pear Cobbler with Ginger Ice Cream

Mistral Crème Brulee

Mistral Chocolate “Pot du Crème”

Dessert Trio:

Mini Chocolate Pot du Crème, Mini Crème Brulee, Mixed Berries with Champagne Sabayon

**Please note, our menu is based on product availability and
may be subject to change.**