

## Mistral Boulangerie

**Classic Croissant...2.5**

**Sticky Buns** (2 ea Baked-To-Order, please allow 15 minutes) ...**6**

**Beignets, Cinnamon Anglaise ...6**

**Hot Callebaut Chocolate, Hand-Crafted Marshmallow ...5**

## Appetizers

<b>Gratin of Pink Grapefruit, Brown Sugar &amp; Champagne Sabayon</b>	<b>6</b>
<b>Sweet Cantaloupe, Lime Sorbet, Maldon Sea Salt, Extra Virgin Olive Oil</b>	<b>7</b>
<b>Riesling Poached Seckel Pear, Honeyed Ricotta, Ginger Galette</b>	<b>7</b>
<b>Greek-Style Yogurt Panna Cotta, Toasted Almond Granola, Native Honey &amp; Dried Apricots</b>	<b>6</b>
<b>Rillettes of Smoked Salmon, Crème Fraîche, "Coney Island Bialy"</b>	<b>9</b>
<b>Classic Crepes a l'Orange, Citrus Mousseline</b>	<b>9</b>
<b>Sunny Side Up Duck Egg on Brioche, Shaved White Truffles "Aux Ciboulettes"</b>	<b>45</b>
<b>Foie Gras Parfait, Toasted Pullman Brioche</b>	<b>14</b>
<b>Island Creek Oysters (6ea), Cider Sorbet, Cranberry Apple Mignonette*</b>	<b>18</b>

### Mistral Thin Crust 12-Inch Pizzas from the Grill

<b>Shaved Ham, Quail Eggs, Fontina, Onion &amp; Cracked Black Pepper</b>	<b>12</b>
<b>Smoked Salmon, Crème Fraîche Whipped Potatoes &amp; Scallion</b>	<b>14</b>

Please advise your server of any food allergies.

\*Contains or may contain raw or undercooked ingredients.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

An 18% gratuity will be added to parties of 6 or more.

## Entree

<b>Organic Farm Eggs</b> (3ea Almost Any Style)	9
Add: Shaved Rosemary <b>Ham</b> , Neiman Ranch <b>Bacon</b> , Chicken <b>Sausage</b> or Sage Breakfast <b>Sausage</b>	4
<b>Grilled 12oz Ribeye Steak &amp; Eggs</b>	22
Native Foraged <b>Mushroom, Spinach &amp; Gruyere Frittata</b>	13
<b>Egg Whites, Oven-Cured Tomato, Vermont Creamery Goat Cheese &amp; Basil Frittata</b>	12
<b>Jumbo Lump Crab &amp; Chive Omelet</b> , Vermont Butter, Sea Salt	19

White Truffle Supplement...75

Items Above Served with Choice of Corn, White or Wheat Pullman Toast

<b>Classic Eggs Benedict</b> , Smoked Pork Loin, Hollandaise, Burgundy Truffle	15
<b>Cinnamon French Toast</b> , Armagnac Raisins, Crème Fraiche	12
<b>Classic Belgian Waffle</b> , Maple Walnut Ice Cream, Chiboust, Banana-Rum Compote	13
<b>Apple-Cranberry French Toast</b> , Roasted Pears, Crème Fraiche	12
<b>Lemon-Blueberry Pancakes</b> , Devonshire Cream	12
<b>Honeycrisp Apple Pancakes</b> , Apple Butter	12
<b>Coco Powder Pancakes</b> with Nutella, Hazelnuts & Grated Gianduja	13

All Items Above Served with Pommes Lyonnaise For Sharing

<b>Prime Sirloin Burger</b> , Gruyere, Duxelles, House-Cured Bacon, Rosemary Frites	15
<b>Spaghettini</b> with Poached Duck Egg, Shaved Ham, Romaine, Pecorino Romano & Black Pepper	14
Neiman Ranch <b>Bacon</b> , Lamb's Lettuce, Oven-Cured <b>Tomato</b> Sandwich on Corn Toast, Rosemary Frites	14

## Sides

Rosemary <b>Frites</b> 6	Lyonnaise <b>Potatoes</b> 2.5
Neiman Ranch <b>Bacon</b> 4	Chicken <b>Sausage</b> 4
Rosemary <b>Ham</b> 4	Sage Breakfast <b>Sausage</b> 4
	Toasted <b>Bagel</b> with Cream Cheese 3

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