



Mistral

Lunch Menu

First Course

Frisée Salad with Soft Poached Egg and Bacon Lardons

Tapia Bros. Farm Tomatoes, Sweet Corn & Arugula

Chilled Vichyssoise

Entrée

Grilled Hawaiian Swordfish “Meunière”

Mashed Potatoes, Garlic Spinach

Grilled Paillard of Chicken, Herbs & Dijon Mustard Sauce

Broccoli & Asparagus

Prime Hanger Steak & Frites

Maître D’ Butter

Dessert (Included)

Miniature Vanilla Bean Crème Brulée

\$ 35.00

TAX AND GRATUITY NOT INCLUDED

Available Mon-Fri 11:30 am-2:30 pm