

Mistral



Dinner Menu, Dine LA 2019

First Course

Jumbo Lump Crab Cake, Stewed Leeks, Light Dijon Mustard Sauce

Imported Jamón Serrano, Grapefruit, Avocado & Arugula Salad

Burrata, Roasted Beets & “Tapia Bros. Farm” Tomatoes

Fresh Basil, Olive Oil, Balsamic Drizzle

Entrée

Panko Crusted Wild Alaskan Halibut, Champagne Vinegar Sauce

Fresh Green Asparagus, Zucchini, Cauliflower and Carrots

Black Forbidden Rice

Pan Seared Jumbo Maine Scallops “Provençale”

Mashed Potatoes, Roasted Cauliflower, Fresh Green Asparagus

“Snake River Farm” Wagyu Beef Rib Eye Mignon, Port-Cabernet Sauce

Potatoes au Gratin, Green Beans

Dessert

Chocolate Soufflé

Vanilla Bean Crème Brulée

\$ 59.00 per guest, plus tax and gratuity

Available Mon-Thurs 5:30-10 pm; Fri-Sat 5:00-10:00 pm; Sun 5-9 pm