



Mistral

Lunch Menu

First Course

Eggplant “Parmesan”

Arugula and Baby Kale Salad
Orange Wheels & Feta Cheese

Entrée

Pan Seared Rainbow Trout with Green Beans “Amandine”
Mashed Potatoes

Grilled Paillard of Chicken, Herbs and Dijon Mustard Sauce
Fingerling Potatoes, Glazed Carrots

Lemon *Acquerello* Risotto with Zucchini & Summer Squash (V, V)

Dessert

Chocolate Sorbet (Dairy Free, Vegan)

Corn Bread Cake with Fresh Strawberries
Crème Anglaise & Chantilly

\$ 35.00

Monday-Saturday 11:30 AM to 2:00 PM

Patio & Al Fresco Dining

This menu is also available for Take-Out

Call Early for Reservations & Take-Out Orders are Limited