

Mistral

Mother's Day 2021

Dinner 4:00, 4:15, 6:15, 6:30 PM

First Course

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| Petrossian Smoked Salmon, Traditional Garnish, Toast Points | 28.00 |
| Wild Burgundy Escargots "Bourguignon" | 22.00 |
| Arugula Salad, Asparagus, Artichoke, Sweet Corn & Parmesan Shavings | 21.00 |
| Pear, Endive and Watercress Salad with Crumbled Point Reyes Bleu Cheese | 19.50 |
| Classic Caesar Salad | 15.00 |
| Fresh Green Asparagus & Broccoli Soup | 13.50 |

Entrée

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| Wild Alaskan Halibut, Porcini Crust, Champagne Sauce | 41.00 |
| <i>Fresh Green Asparagus, Peas, Zucchini, Carrot</i> | |
| Crispy Skin Imported Branzino, Lemon-Olive Oil | 41.00 |
| <i>Red Grapes, Cherry Tomatoes & Fresh Basil Salad, Black Rice, Broccoli</i> | |
| Prime Filet Mignon, Roasted Cipollini Onion, Port-Cabernet Sauce | 54.95 |
| <i>Potatoes au Gratin, Green Beans</i> | |
| Red Wine Braised "Snake River Farm" Wagyu Beef Short Ribs, Au Jus | 43.00 |
| <i>Chives Whipped Potatoes, Glazed Rainbow Carrots & Turnips</i> | |
| Roasted Free Range Chicken, Herbs & Dijon Mustard Sauce | 37.00 |
| <i>Fingerling Potatoes, Broccoli & Carrots</i> | |
| Penne with Asparagus, Peas, Broccoli & Artichoke | 31.00 |
| Light Garlic, Fresh Basil & Olive Oil | |

Dessert

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| Flourless Chocolate Cake with <i>Fresh Berries, Coulis of Berries</i> | 15.00 |
| Vanilla Bean Crème Brulée | 15.00 |
| Chocolate Soufflé, House Whipped Cream | 15.00 |