

# Welcome to Mistral!

title or personal greeting section | customizable for your event

**first course** | passed or served family style at table

**chilled prawns** house-made cocktail sauce

**smoked salmon mousse** english cucumber, fresh dill

**mistral satay duo** teriyaki skirt steak, roasted prawns

**soup or salad** |

**mixed organic greens** sliced cucumber, pickled red onion,  
heirloom cherry tomatoes, balsamic vinaigrette, crumbled feta cheese

**caesar salad** romaine hearts, shaved reggiano parmesan, garlic croutons

**entrée** | choose 3 items

**angus filet & maine lobster tail** petite filet mignon, truffle demi glace,  
6 oz maine lobster tail, fresh thyme beurre blanc,  
garlic mashed potatoes, roasted seasonal vegetables

**pan roasted filet mignon** blue cheese mashed potatoes,  
fresh seasonal vegetables, cabernet-truffle demi-glace

**fresh seasonal fish** chef's seasonal selection

**seared sesame-crusting big eye tuna and tempura prawns**  
wasabi mashed potatoes, daikon sprouts, chinese long beans,  
pickled ginger, shitake mushroom sauce

**gluten free spaghetti pasta** artichoke hearts, roma tomatoes, capers,  
kalamata olives, fresh tomato basil sauce

**dessert platter** | served family style at table

grand marnier crème brulée, caramelized bananas,  
burnt marshmallow-chocolate chambord ganache petit fours &  
pumpkin cheese cake, house-made chantilly cream