

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