

# Welcome to Mistral!

title or personal greeting section | customizable for your event

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

**stuffed mushrooms** fresh mozzarella cheese, truffle puree

**house cured salmon** english cucumber rounds, lemon-dill aioli

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

**soup or salad** | choose 2 items

**spicy seafood chowder** calamari, shrimp, ahi tuna, salmon, sweet peppers, roasted tomato chowder

**mixed organic greens** roasted beets, candied walnuts, balsamic vinaigrette, crumbled goat cheese

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

**entrée** | choose 3 items

**grilled marinated skirt steak** teriyaki marinade, rustic red potato mash, fresh vegetables

**pan roasted wild norwegian salmon** shaved brussels sprouts, baby kale, toasted red quinoa, orange segments, pickled red onion, pomegranate citrus vinaigrette

**fresh pumpkin gnocchi** sage brown butter, delicata squash, spiced granny smith apples, hydrated cranberries, crumbled bleu cheese, fresh-cut organic micro greens

**stuffed sonoma chicken breast 'saltimboca'** prosciutto, mozzarella, sour cream red potato mash, wood roasted vegetables, lemon-caper sauce

**gluten free penne pasta** seasonal vegetables, san marzano tomato sauce

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

grand marnier crème brûlée, caramelized bananas,  
burnt marshmallow-chocolate chambord ganache petit fours &  
meyer lemon-chantilly cream tartelette

**chef tim fabatz** | **chef de cuisine cory scales**