

we serve mistral bread & tap water upon request

### appetizers

|   |    |
|---|----|
| <b>salt &amp; pepper calamari</b> with rock shrimp, thai-style sweet chili sauce, cilantro micro greens   | 13 |
| <b>mediterranean sampler</b> with baba ganoush, roasted piquillo pepper hummus, sundried tomato pesto, marinated greek feta, marinated olives, warm herbed flatbread    | 9  |
| <b>oak fire baked wild mushroom flatbread</b> with parmesan, pecorino, fresh thyme, wild arugula, truffle oil   | 12 |
| <b>garlic roasted wild gulf prawns</b> with crostini, roasted garlic-shrimp sauce   | 10 |
| <b>big eye tuna poke*</b> with compressed english cucumber, avocado, tobiko caviar, pickled serrano chiles, yuzu, nori flakes, cilantro micro greens, sesame rice chips | 12 |
| <b>crispy duck confit spring rolls</b> with napa cabbage, julienne carrots, scallions, hoisin-ginger dipping sauce  | 10 |

### soup | salad

|  |                |
|--|----------------|
| <b>seasonal soup</b> , preparation changes daily   | cup 6 / bowl 7 |
| <b>spicy seafood chowder</b> with calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth   | cup 6 / bowl 7 |
| <b>french onion soup gratinee</b> with garlic crouton, gruyere, parmesan   | 7              |
| <b>classic caesar</b> with romaine hearts, parmesan, garlic croutons   | 7              |
| <b>mixed organic greens</b> with roasted beets, candied walnuts, balsamic vinaigrette, crumbled goat cheese  | 7              |
| <b>beet salad</b> with roasted red & golden beets, striped beets, fennel, cara cara orange, honey crème fraiche, fresh-cut 'bull's blood' micro beet greens, citrus mint vinaigrette | 13             |

### entrees

|  |              |
|--|--------------|
| <b>fresh fish</b> , preparation changes daily  | market price |
| <b>grilled marinated skirt steak</b> with rustic red potato mash, wood-fire roasted winter vegetables, crispy onion strings  | 29           |
| <b>seared sesame-cruste big eye tuna*</b> with organic sushi rice, sushi su, sunomono salad, fresh-cut organic micro wasabi greens, shoyu, pickled ginger, wasabi<br>-add two tempura prawns 5 | 29           |
| <b>pan roasted filet mignon</b> with rustic red potato mash, wood-fire roasted vegetables, parsley & cilantro chimichurri, micro greens  | 32           |
| <b>grilled new york steak</b> with rustic red mashed potatoes, blue cheese truffle butter, roasted winter vegetables   | 29           |
| <b>beet cured pan seared sea scallops</b> with parsnip rutabaga puree, fresh herb dressing, fresh-cut organic micro greens   | 27           |
| <b>pan seared wild norwegian salmon</b> with shaved brussels sprouts, baby kale, toasted red quinoa, orange segments, pickled red onions, pomegranate citrus vinaigrette                       | 28           |
| <b>mistral paella</b> with prawns, mussels, chicken breast, andouille sausage, tomatoes, english peas, saffron rice, sweet peppers, tomato-shellfish broth                                     | 22           |
| <b>pumpkin gnocchi</b> with sage brown butter, delicata squash, spiced granny smith apples, hydrated cranberries, topped with crumbled blue cheese & fresh-cut organic micro greens            | 23           |
| <b>oregon bay shrimp &amp; prawn 'louis'</b> with romaine, english cucumbers, avocado, hard boiled egg, sweet 100 tomatoes, 'louis' dressing   | 20           |

### chef Tim Fabatz | chef de cuisine Cory Scales

**miscellaneous:** we will add 18% service to parties of 7 or more; \$2 to split any item; \$2.50 per person dessert fee for any non-house dessert; \$18 for any non-house wine for the first 3 bottles, \$36 for each subsequent bottle (please double for large format bottles)

\*consuming raw or undercooked seafood may increase your risk of foodborne illness