

Welcome to Mistral!

title or personal greeting section | customizable for your event

first course | passed or served family style at table

marinated lamb lollipops grilled rack of lamb chops with fresh mint pesto

house cured salmon english cucumber rounds, lemon-dill aioli

mistral satay duo teriyaki skirt steak, roasted prawns

soup or salad | choose 2 items

maine lobster bisque house-made lobster stock, roasted garlic, cream, tomatoes, maine lobster

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

angus filet & maine lobster tail petite filet mignon, chimichurri, micro greens, 6 oz maine lobster tail, fresh thyme beurre blanc, rustic red potato mash, wood roasted vegetables

pan roasted angus filet mignon sour cream red potato mash, wood roasted vegetables, chimichurri, micro greens

fresh seasonal fish chef's seasonal selection

seared sesame-crusted sashimi grade ahi tuna & tempura prawns*
organic sushi rice, sushi su, sunomono salad, crispy shiitakes, shoyu, pickled ginger, wasabi

maine lobster risotto artichoke hearts, cherry tomatoes, applewood smoked bacon, tarragon beurre blanc

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 & pumpkin mousse-chantilly cream petit fours

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

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