

Mistral Lunch Party Menu #2 | 4 courses | \$43 per person

# Welcome to Mistral!

title or personal greeting section | customizable for your event

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

**acme bruschetta** olive tapenade, mediterranean salsa, pecorino romano

**soup or salad** | choose 2 items

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

**mixed organic greens** sliced strawberries, candied pecans, 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 scottish salmon** mixed green salad, fresh cilantro, english cucumber, cherry tomatoes, pickled red onion, shaved fennel, creamy honey mustard dressing

**pesto penne pasta** julienne piquillo peppers, asparagus spears, blistered cherry tomatoes, shaved parmesan

**stuff ed sonoma chicken breast 'saltimboca'** parma prosciutto, mozzarella, red mashed potatoes, roasted spring vegetables, sun dried tomato veloute sauce

**gluten free spaghetti pasta** spring artichokes, 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 &  
meyer lemon-chantilly cream tartelette