

Mistral Lunch Party Menu #3 | 4 courses | \$54 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

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 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

fresh seasonal fish chef's seasonal selection

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

mistral paella shrimp, mussels, chicken, andouille sausage, peas, tomatoes, sweet peppers, saffron rice, shellfish broth

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

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