

Mistral Dinner Party Menu #1 | 3 courses | \$43 per person

# Welcome to Mistral!

title or personal greeting section | customizable for your event

**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 chicken risotto** spring artichoke hearts, sun dried tomato, kalamata olives, basil pesto, sun dried tomato veloute sauce

**grilled marinated skirt steak** teriyaki marinade, rustic red potato mash, wood roasted vegetables, onion strings

**spring asparagus pasta** pappardelle, herb butter, blistered cherry tomatoes, crispy prosciutto, pea shoots, ricotta salata

**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

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