

Welcome to Mistral!

title or personal greeting section | customizable for your event

first course | passed or served family style at table

stuffed provencal mushrooms fresh herbs, pecorino romano,
house made bread crumbs

smoked salmon mousse english cucumber, fresh dill

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

pan roasted scottish salmon mixed green salad, fresh cilantro,
english cucumber, cherry tomatoes, pickled red onion, shaved fennel,
creamy honey mustard dressing

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

stuffed 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