

Welcome to Mistral!

title or personal greeting section | customizable for your event

first course | passed or served family style at table

chilled prawns house-made cocktail sauce

smoked salmon mousse english cucumber, fresh dill

mistral satay duo teriyaki skirt steak, roasted prawns

soup or salad | choose 2 items

shrimp bisque house-made shrimp stock, roasted garlic, cream, tomatoes, bay shrimp

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

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

grilled new york steak with rustic red mashed potatoes, roasted winter vegetables, blue cheese truffle butter

fresh seasonal fish chef's seasonal selection

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

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 brûlée, caramelized bananas,
burnt marshmallow-chocolate chambord ganache petit fours &
meyer lemon-chantilly cream tartelette

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

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