

## share plates

<b>bistro sampler</b> seared ahi tuna tataki, tempura shrimp, skirt steak satay, crab spring roll (per person)	9
<b>mediterranean</b> roasted eggplant baba ganoush, hummus, sundried tomato pesto, fresh mozzarella, marinated olives, warm housemade herbed flatbread (per person)	9
<b>bruschetta</b> fresh mozzarella-tomato-basil, roasted wild mushroom-truffle cacciotta, house cured wild salmon-lemon dill cream cheese	9

## first course

<b>garlic roasted wild prawns</b> crostini, roasted garlic-shrimp bisque sauce	10
<b>ahi tuna tataki</b> cucumber, sesame noodles, tobiko caviar, wasabi-soy dipping sauce	11
<b>fresh dungeness crab cakes</b> roasted sweet corn salsa, chipotle aioli	12
<b>crispy crab &amp; shrimp spring rolls</b> lettuce wrap, fresh mint, rice vinegar-chile dipping sauce	10
<b>fritto misto</b> calamari, rock shrimp, french beans, fennel, onion strings, chipotle aioli, housemade cocktail sauce	10
<b>grass fed beef carpaccio</b> wild arugula, capers, horseradish crema, parmesan, lemon	11
<b>wild mushroom 'strudel'</b> fresh chanterelle & shiitake mushrooms, leeks, fresh thyme, wild arugula filo, porcini mushroom sauce	10

## soup & salad

<b>french onion soup gratinee</b> garlic crouton, gruyere swiss cheese, parmesan	7
<b>spicy seafood chowder</b> calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth	6 / 7
<b>classic caesar</b> romaine hearts, parmesan, garlic crouton	7
<b>mixed organic greens</b> cherry tomatoes, toasted walnuts, balsamic vinaigrette, crumbled blue cheese	7
<b>warm spinach salad</b> organic savoy spinach, warm sonoma goat cheese, roasted wild mushrooms, roasted garlic vinaigrette	9
<b>belgian endive-wild organic arugula salad</b> apples, point reyes blue cheese, candied pecans, honey mustard vinaigrette	9

## plates

<b>seasonal fresh fish</b> preparation changes daily, market price	
<b>daily risotto</b> preparation changes daily, market price	
<b>grilled marinated skirt steak</b> angus beef, teriyaki marinade, garlic mashed potatoes, fresh vegetables, crispy onion rings	25
<b>seared ahi &amp; tempura prawns</b> sesame crusted sashimi grade ahi, wasabi mashed potatoes, chinese long beans, shiitake-ginger sauce	30
<b>pan roasted angus filet mignon</b> wild mushroom risotto, organic carrots, local english peas, cognac-truffle infused demi-glace	32
<b>cabernet braised lamb shank</b> parmesan cheese polenta, winter vegetables, fresh thyme, cabernet demi-glace	26
<b>pan seared sea scallops</b> truffle mashed potatoes, cabernet sauvignon beurre rouge, sauteed fresh winter vegetables	27
<b>baked wild king salmon 'en croute'</b> filo wrapped salmon, organic baby spinach, julienne vegetables, meyer lemon-fresh dill beurre blanc	26
<b>roasted bacon-wrapped pork tenderloin</b> mashed sweet potatoes, roasted brussels sprouts, apple-dried cranberry compote, whole grain mustard sauce	22
<b>mistral paella</b> prawns, mussels, chicken breast, andouille sausage, english peas, tomatoes, sweet peppers, saffron rice, shellfish broth	23
<b>butternut squash ravioli</b> roasted wild mushrooms, zucchini, baby spinach, cherry tomatoes, carrot-ginger sauce, pecorino romano cheese	19
<b>organic tofu with stir fried vegetables</b> teriyaki glaze, baby carrots, snow peas, shiitake mushrooms	17

## prix fix

- <b>amuse bouche</b> dungeness crab cake, roasted sweet corn salsa, chipotle aioli	
- <b>soup or salad</b> spicy seafood chowder, mixed organic greens, or classic caesar	
- <b>plate</b> butternut squash ravioli, braised lamb shank, or mistral paella	
- <b>dessert</b> chocolate chambord ganache or creme brulee	
-or, with a glass of white, red, or sparkling wine (ask server for selections)	42

**mistral is now serving brunch every sunday from 10.30-2.30 with live music from 12-2**