

Mistral Dinner Menu

House Cocktails...

"La Pina Picosita" Margarita - housemade fresh pineapple, chili, & tarragon-infused tequila, Cointreau, fresh lime, & a wee kick	8.5
Top Shelf Margarita - Cabo Wabo reposado tequila, triple sec, sour mix, fresh lime, Grand Marnier float	11
"Blackberry" - Skyy Citrus vodka, triple sec, fresh lemon, fresh blackberry puree	9
Citron Drop - Absolut Citron vodka, triple sec, hand-squeezed lemon juice, sugared rim	9
Raspberri Cosmo - Absolut Raspberri vodka, triple sec, fresh lime, raspberry puree, cranberry	9
Save-the-Music Sangria - red wine, triple sec, orange juice, pineapple juice, brandy float, glass or pitcher	7 / 25

Mistral will donate \$1 to Save-the-Music (benefitting Belmont/Redwood Shores Elementary School music programs) for each one sold

...and as it is summer, Mojitos

Top Shelf Mojito - Flor de Cana aged golden rum, fresh mint, fresh lime, sugar, club soda	9.5
Guava Mojito - Cruzan guava rum, guava puree, fresh mint, fresh lime, club soda	8.5
Coconut Mojito - Cruzan coconut rum, creme de coconut, fresh mint, fresh lime, club soda	8.5
"Cisco II" - Cruzan mango rum, splash guava puree, splash pineapple juice, fresh mint, fresh lime, club soda	8.5
Hangar 1 Mojito - Hangar One Kaffir lime vodka, fresh mint, fresh lime, sugar, club soda	10

To Share

Mediterranean Sampler - housemade "baba ganoush" & hummus, marinated mozzarella, olives, housemade pita bread, per person	8
Bruschetta Sampler - fresh mozzarella, tomato & basil; roasted wild mushrooms & truffle cheese; smoked salmon & herbed cream cheese	8
Fruite de Mer Sampler - cured wild salmon, seared ahi tuna, ceviche, marinated calamari, poached Gulf prawns (servers 2)	18

First Course

Dungeness Crab Cakes - avocado, baby organic arugula, sweet corn salsa, Meyer lemon aioli	10.5
Wood Oven Baked Sonoma Goat Cheese Fondue - Fuji apples, seedless grapes, cornichons, toasted sourdough batard	8.5
Kobe Beef Carpaccio - arugula, capers, horseradish aioli, Pecorino Romano, white truffle oil	10
Seared Sea Scallops - toasted almond crust, truffle potato puree, beurre rouge	11
Fritto Misto - calamari, rock shrimp, onion strings, artichoke hearts, spicy aioli, housemade cocktail sauce	9
Fire Roasted Creole Prawns - Gulf prawns, roasted sweet peppers, spicy cajun shrimp sauce, crostini	9.5
"Spanakopita"- Baked filo with Sonoma goat cheese, organic spinach, tzaziki sauce, tomato-kalamata-caper relish	8

Soup, Salad

Spicy Seafood Chowder - calamari, shrimp, ahi tuna, salmon, sweet peppers, roasted tomato broth	4.5 / 6
Oak Fire Baked French Onion Soup "Gratinee" - Gruyere Swiss cheese, garlic crouton, Parmesan	6.5
Mixed Organic Greens - cherry tomatoes, pine nuts, balsamic vinaigrette, bleu cheese	6
Caesar Salad - romaine hearts, Reggiano Parmesan, garlic croutons	6.5
Organic Savoy Spinach Salad - warm pinenut crusted goat cheese, roasted wild mushrooms, roasted garlic vinaigrette	7.5
Caprese Salad - Vine-ripened heirloom tomatoes, fresh mozzarella, sweet basil, organic arugula, balsamic reduction	8

Main Course

Pancetta Wrapped Filet Mignon - certified Angus beef, bleu cheese mashed potatoes, roasted wild mushroom sauce, spring vegetables	29
Grilled Angus Skirt Steak - teriyaki marinade, garlic mashed potatoes, fresh seasonal vegetables, crispy onion rings	22
Sashimi Grade Seared Sesame-Crusted Ahi - wasabi mashed potatoes, Chinese long beans, shiitake-ginger sauce	29
Meyer Lemon Chicken 'Saltimboca' - Sonoma chicken breast, prosciutto, mozzarella cheese, mashed potatoes, Meyer lemon-caper sauce	18
Pan Roasted Wild King Salmon - lemon farro risotto, organic arugula-radicchio salad, capers, Meyer lemon buerre blanc	24
Pistachio-Crusted Lamb Sirloin - roasted eggplant, spinach, chick peas, fava beans, Yukon potatoes, kalamatas, feta, oregano vinaigrette	23
Grilled Prawn Risotto - grilled marinated Gulf prawns, organic spinach, bacon, cherry tomatoes, Meyer lemon infused olive oil	21
Paella - gulf shrimp, mussels, chicken, Andouille sausage, peas, tomatoes, sweet peppers, saffron rice, shellfish broth	20
Fresh Aparagus-Goat Cheese Ravioli - English peas, fava beans, organic cherry tomatoes, porcini-morel mushroom sauce	18

Sides

Mashed Potatoes - garlic, bleu cheese, or horseradish	3
Vegetables - sauteed mixed seasonal vegetables	3
Grilled Asparagus - shaved Parmesan cheese	5

Executive Chef: Tim Fabatz - we add 18% gratuity to parties of 7 or more, & charge \$2 to split entrees

Mistral is committed to sustainable sources of seafood, organic produce & Midwestern corn-fed hormone-free beef. We use no trans fats in any menu items