

## Mistral Dinner Party Menu 2 - 4 courses - \$50 per person

# Title or Personal Greeting Section

## First Course

Choose 2 items; may be passed or served family style at table

Bruschetta Sampler - fresh mozzarella, tomato & basil; roasted wild mushrooms & truffle cheese; smoked salmon & herbed cream cheese

Fritto Misto - calamari, rock shrimp, onion strings, artichoke hearts, spicy aioli, cocktail sauce

Mistral Bistro Sampler - Dungeness crab cakes, teriyake skirt steak and chicken satays, grilled marinated prawns, cured salmon crostini

## Soup or Salad

Choose 2 items

Spicy Seafood Chowder - calamari, shrimp, ahi tuna, salmon, sweet peppers, roasted tomato chowder

Mixed Organic Greens - cherry tomatoes, pine nuts, balsamic vinaigrette, bleu cheese

Caesar Salad - romaine hearts, shaved Reggiano Parmesan, garlic croutons

## Entrees

Choose 3 items

Grilled Prawn Risotto - grilled marinated Gulf prawns, organic spinach, bacon, cherry tomatoes, Meyer lemon infused olive oil

Grilled Marinated Skirt Steak - teriyaki marinade, garlic mashed potatoes, fresh vegetables, crispy onion rings

Fresh Aparagus-Goat Cheese Ravioli - English peas, fava beans, organic cherry tomatoes, porcini-morel mushroom sauce

Pan Roasted Wild King Salmon - lemon farro risotto, organic arugula-radicchio salad, Meyer lemon-caper sauce

Pistaschio-Crusted Lamb Sirloin - roasted eggplant, spinach, chick peas, fava beans, Yukon potatoes, kalamatas, feta, oregano vinaigrette

## Desert

Choose 2 items

Chocolate Chambord Ganache - chocolate crumb crust, whipped cream, raspberry coulis

Seasonal Fruit Crisp - pecan crust, vanilla bean ice cream

Seasonal Creme Brulee- Grand Marnier, caramelized sugar crust

Warm Double Chocolate-Macadamia Nut Brownie - vanilla bean ice cream, chocolate sauce

## Hosted Wines

Here, if applicable, we will list the wines that you have chosen to accompany your meal