

MISTRAL DINNER PARTY MENU 3 - 4 COURSES - \$58.00 PER PERSON

TITLE OR PERSONAL GREETING SECTION

FIRST COURSE (MAY BE PASSED OR SERVED FAMILY STYLE AT TABLE)

BRUSCHETTA TRIO

FRESH MOZZARELLA-TOMATO-BASIL; ROASTED WILD MUSHROOM-TRUFFLE CACCIOTA; HOUSE CURED SALMON-LEMON DILL CREAM CHEESE

MISTRAL BISTRO SAMPLER

DUNGENESS CRAB CAKES, TERIYAKI SKIRT STEAK SATAYS, GRILLED MARINATED PRAWNS, STUFFED MUSHROOMS

SOUP OR SALAD (CHOOSE 2 ITEMS)

SHRIMP BISQUE

HOUSEMADE SHRIMP STOCK, ROASTED GARLIC, CREAM, TOMATOES, BAY SHRIMP

MIXED ORGANIC GREENS

CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTREE (CHOOSE 3 ITEMS)

MISTRAL 'SURF AND TURF'

GRILLED ANGUS FILET MIGNON, DUNGENESS CRAB STUFFED PRAWNS,

FRESH SEASONAL VEGETABLES, ROASTED FINGERLING POTATOES, CABERNET BRAISED SHALLOTS

PAN ROASTED ANGUS FILET MIGNON

WILD MUSHROOM RISOTTO, ORGANIC CARROTS, LOCAL ENGLISH PEAS, COGNAC-TRUFFLE INFUSED DEMI-GLACE

PAN ROASTED KING SALMON WITH GREEK SALAD

TOMATOES, CUCUMBERS, RED ONION, KALAMATA OLIVES, FETA, LEMON-HERB VINAIGRETTE

SEARED SESAME-CRUSTED AHI WITH TEMPURA PRAWNS

WASABI MASHED POTATOES, CHINESE LONG BEANS, SHIITAKE-GINGER SAUCE

CABERNET BRAISED LAMB SHANK

PARMESAN CHEESE POLENTA, WINTER VEGETABLES, FRESH THYME, CABERNET DEMI-GLACE

DESSERT (CHOOSE 2 ITEMS)

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

HUCKLEBERRY CREME BRULEE

GRAND MARNIER, CARAMELIZED SUGAR CRUST

PUMPKIN PANNA COTTA

HAZELNUT BRITTLE, FRESH WHIPPED CREAM

HOSTED WINES

HERE WE WILL LIST THE WINES YOU HAVE CHOSEN WITH YOUR MEAL, IF APPLICABLE