

MISTRAL DINNER PARTY MENU 4 - 4 COURSES - \$65 PER PERSON

TITLE OR PERSONAL GREETING SECTION

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

BRUSCHETTA SAMPLER

FRESH MOZZARELLA, TOMATO & BASIL; ROASTED WILD MUSHROOMS & TRUFFLE CHEESE;
ROASTED PEPPER, SPICY ITALIAN SAUSAGE & DIJON

MISTRAL BISTRO SAMPLER

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

SOUP OR SALAD (CHOOSE 2 ITEMS)

MAINE LOBSTER BISQUE

HOUSEMADE LOBSTER STOCK, ROASTED GARLIC, CREAM, TOMATOES, MAINE LOBSTER

MIXED ORGANIC GREENS

CHERRY TOMATOES, TOASTED WALNUTS, BALSAMIC VINAIGRETTE, BLUE CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTREE (CHOOSE 3 ITEMS)

STEAK & MAINE LOBSTER TAIL

PETITE FILET MIGNON, 1/2 LOBSTER TAIL, GARLIC MASHED POTATOES, FRESH VEGETABLES, ROASTED WILD MUSHROOM DEMI-GLACE

BACON WRAPPED ANGUS FILET MIGNON

POINT REYES BLUE CHEESE POTATO GRATIN, GRILLED ASPARAGUS, RED WINE-SHALLOT SAUCE SAUCE

PAN ROASTED WILD KING SALMON OVER GREEK SALAD

TOMATOES, CUCUMBERS, RED ONION, KALAMATA OLIVES, FETA, CITRUS VINAIGRETTE

SASHIMI GRADE #1 SEARED SESAME-CRUSTED AHI WITH TEMPURA PRAWNS

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

OAK FIRE ROASTED SPRING LAMB SIRLOIN

GRILLED ASPARAGUS, ROSEMARY MASHED POTATOES, ROASTED GARLIC-DIJON MUSTARD SAUCE

DESSERT (CHOOSE 2 ITEMS)

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

SEASONAL CREME BRULEE

GRAND MARNIER, CARAMELIZED SUGAR CRUST

VANILLA- ALMOND PANNA COTTA

MANGO-LIME COULIS, FRESH STRAWBERRIES

HOSTED WINES

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