

Mistral Lunch Party Menu 3 - 4 courses - \$40 per person

Title or Personal Greeting Section

First Course Choose 2 items; either tray-passed or served family style at table

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

Calamari & Rock Shrimp Fritte - onions, 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

Classic 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, lemon infused olive oil

Oak Fire Baked Paella - gulf shrimp, mussels, chicken, Andouille sausage, peas, tomatoes, sweet peppers, saffron rice, shellfish broth

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

Spinach-Pine-nut Ravioli - fire roasted vegetables, roasted red pepper sauce, toasted pine-nuts, Pecorino Romano

Pan Roasted King Salmon with Greek Salad - tomatoes, cucumbers, artichoke hearts, red onion, kalamata olives, feta, citrus vinaigrette

Meyer Lemon Chicken 'Saltimboca' - Sonoma chicken breast, prosciutto, mozzarella cheese, mashed potatoes, Meyer lemon-caper sauce

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