

MISTRAL DINNER PARTY MENU 4 - 4 COURSES - \$75.00 PER PERSON

TITLE OR PERSONAL GREETING SECTION

FIRST COURSE (MAY BE PASSED OR SERVED BUFFET STYLE ON TABLE)

MARINATED LAMB LOLLIPOPS

GRILLED RACK OF LAMB CHOPS WITH FRESH MINT PESTO

HOUSE CURED SALMON

ENGLISH CUCUMBER ROUNDS, LEMON-DILL AIOLI

MISTRAL SATAY DUO

TERIYAKI SKIRT STEAK, ROASTED PRAWNS

SOUP OR SALAD (CHOOSE 2 ITEMS)

MAINE LOBSTER BISQUE

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

MIXED ORGANIC GREENS

JULIENNE CARROTS, ROASTED BEETS, BALSAMIC VINAIGRETTE, CRUMBLLED BLEU CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTRÉE (CHOOSE 3 ITEMS)

MISTRAL 'SURF AND TURF'

ANGUS FILET MIGNON, ROASTED SPLIT LOBSTER TAIL,

RUSTIC RED POTATO MASH, WOOD ROASTED FALL HARVEST VEGETABLES, CHIMICHURRI, MICRO GREENS

PAN ROASTED ANGUS FILET MIGNON

SOUR CREAM RED POTATO MASH, WOOD ROASTED FALL HARVEST VEGETABLES, CHIMICHURRI, MICRO GREENS

FRESH SEASONAL FISH

CHEF'S SEASONAL SELECTION

SEARED SESAME-CRUSTED SASHIMI GRADE AHITUNA & TEMPURA PRAWNS

CALIFORNIA ORGANIC SUSHI RICE, SUSHI SU, SUNOMONO SALAD, CRISPY SHIITAKES, WASABI BEURRE BLANC

MAINE LOBSTER RISOTTO

ARTICHOKE HEARTS, CHERRY TOMATOES, APPLEWOOD SMOKED BACON, TARRAGON BEURRE BLANC

GLUTEN FREE PENNE PASTA

SEASONAL VEGETABLES, SAN MARZANO TOMATO SAUCE

DESSERT

CHOCOLATE CHAMBORD GANACHE

CHOCOLATE CRUMB CRUST, WHIPPED CREAM, RASPBERRY COULIS

GRAND-MARNIER CREME BRULEE

CARAMELIZED SUGAR CRUST, GAUFRETTE COOKIES