

MISTRAL DINNER PARTY MENU 1- 3 COURSES - \$40.00 PER PERSON

TITLE OR PERSONAL GREETING SECTION

SOUP OR SALAD (CHOOSE 2 ITEMS)

SPICY SEAFOOD CHOWDER

CALAMARI, SHRIMP, AHI TUNA, SALMON, SWEET PEPPERS, ROASTED TOMATO CHOWDER

MIXED ORGANIC GREENS

FRESH LOCAL STRAWBERRIES, CANDIED WALNUTS, BALSAMIC VINAIGRETTE, CRUMBLLED GOAT CHEESE

CAESAR SALAD

ROMAINE HEARTS, SHAVED REGGIANO PARMESAN, GARLIC CROUTONS

ENTRÉE (CHOOSE 3 ITEMS)

GRILLED PRAWN RISOTTO

MARINATED GULF PRAWNS, ORGANIC SPINACH, BACON, CHERRY TOMATOES, LEMON INFUSED

GRILLED MARINATED SKIRT STEAK

TERIYAKI MARINADE, RUSTIC RED POTATO MASH, WOOD ROASTED HARVEST VEGETABLES, ONION STRINGS

FRESH POTATO GNOCCHI

CARAMELIZED SHALLOTS, JULIENNE PIQUILLO PEPPERS, SUNDRIED TOMATO SAUCE, PECORINO ROMANO, LOCAL MICRO GREENS

OAK FIRE BAKED PAELLA

GULF SHRIMP, MUSSELS, CHICKEN, ANDOUILLE SAUSAGE, PEAS, TOMATOES, SWEET PEPPERS, SAFFRON RICE, SHELLFISH BROTH

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