



Mistral

First Course

House Cured Wild Salmon, Dill-Mustard Sauce, Cucumber Rounds, Toast Points

Roasted Golden Beets, Spinach and Arugula Salad, Walnuts and Feta Cheese

Acquerello Risotto with Wild Burgundy Escargots and Wild Mushrooms

Melted Brie, Ragout of Mushrooms, Grilled Sourdough

Entrée

Oven Baked Wild Salmon, Julienne of Leeks, Champagne Sauce
Fresh Green Asparagus

Pan Seared Jumbo Maine Scallops "Provençale"
Saffron Spanish "Bomba" Rice

Medallions of Veal with Sautéed Zucchini, Fresh Thyme, Lemon Beurre Blanc
Organic Black "Forbidden" Rice

Tournedos of "Millbrook Farm" Venison Loin, Port Cabernet Reduction
Balsamic Red Onions
Potatoes au Gratin, Garlic Spinach

Dessert

Chocolate Soufflé

Brown Sugar Cheesecake, "Jammies" Blackberry and Field Grown Rhubarb Chutney

\$ 49.00

TAX AND GRATUITY NOT INCLUDED

MENU AVAILABLE **MONDAY-THURSDAY 5:30-9:30 PM;**
FRIDAY-SATURDAY 5:30-10:00 PM; SUNDAY 5:00-9:00 PM