



Mistral

First Course

French Green Lentil Soup

Endive, Baby Kale and Arugula Salad, Toasted Walnuts, French Feta Cheese
Lemon-Olive Oil

Chopped Romaine, Sweet Onions and Garbanzo Beans
Point Reyes Bleu Cheese Dressing

Entrée

Pan Seared Rainbow Trout with Green Beans “Amandine”
Mashed Potatoes

Pappardelle, Sweet Basil and Cream Sauce

Classic “Boeuf Bourguignon”, Pearl Onions, Carrots and Turnips
Served with Mixed Rice

Dessert

Miniature Chocolate Crème Brulée

\$ 25.00

TAX AND GRATUITY NOT INCLUDED

MENU AVAILABLE **MONDAY – FRIDAY 11:30 AM – 2:30 PM**