

Mistral

Valentine's Day 2017

First Course

Petrossian Smoked Salmon, Onion, Capers, Lemon & Toast Points
Tuna Tartare with Jumbo Lump Crab & Lemon Zest, Cucumber Rounds
Pan Seared Jumbo Maine Scallops & "Acquerello" Mushroom Risotto
Fresh Hudson Valley Foie Gras, Sautéed Apple, Capers & Port Sauce (\$ 10.00 Supplement)
Maine Lobster Salad, *Mixed Greens, Blood Orange, Avocado*

Entrée

Panko Crusted Wild New Zealand John Dory, Champagne Sauce
Stewed Leeks
Roasted mushrooms, Red Grapes, Turnips and Carrot Rounds

Pappardelle with Butter Poached Maine Lobster
Fresh Green Asparagus, Sweet Basil & Cream Sauce

Herbs and Dijon Mustard Crusted Colorado Lamb Loin, Au Jus
Creamed Baby Kale & Spinach, Glazed Rainbow Carrots

Prime Filet Mignon, Sauce "Marchand de Vin"
Balsamic Cipollini Onions, Potatoes au Gratin, Green Beans

Crisp Duck Confit, Poached Pear, Port Reduction
Mashed Potatoes, Roasted Brussels sprouts with Shallots & Bacon

Dessert

Flourless Chocolate Cake
Fresh Berries, Coulis of Berries

Macaroons & Chocolate Covered Orange Peel

\$ 95.00 per guest
Plus tax and gratuity