

Mistral



Dinner Menu, Dine LA 2017

First Course

Wild Burgundy Escargots, Mushrooms, Herbs & Cream Sauce

Burrata and “Tapia Bros. Farm” Tomatoes, Sweet Basil & Olive Oil

Salad of Green Beans, Butter lettuce & Lobster, Citrus Vinaigrette

Entrée

Pan Roasted Wild Alaskan Halibut, Light Dijon Mustard Sauce

Organic Black “Forbidden Rice”, Fresh Green Asparagus

Spanish “Bomba” Rice with Light Saffron and Assorted Seafood, Garlic and Parsley
(Shrimp, Manila Clams, PEI Mussels, Calamari)

Herbs and Dijon Mustard Crusted Lamb Loin, Fresh Mint & Port Reduction

Chives Whipped Potatoes, Sautéed Zucchini

Grass Fed Filet Mignon, Maître D’ Butter, Red Wine Jus

Balsamic Onions, Potatoes au Gratin, Green Beans

\$ 12.00 Supplement

Dessert

Chocolate Soufflé

Fresh Peach “Melba”

\$ 49.00 per guest, plus tax and gratuity