

Mistral



Lunch Menu

First Course

Frisée Salad with Soft Poached Egg and Bacon Lardons

Watermelon, Heirloom Tomatoes, Cucumber and Arugula Salad
Ricotta Dressing

Tapia Bros. Farm Zucchini & Sweet Corn Soup

Entrée

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

Panko Crusted Paillarde of Chicken, Herbs & Dijon Mustard Sauce
Sautéed Broccoli & Cauliflower

Roasted “Kurobuta” Pork Tenderloin, Apple & Calvados Sauce
Cauliflower Gratin

Dessert (Included)

Miniature Vanilla Bean Crème Brulée

\$ 25.00

TAX AND GRATUITY NOT INCLUDED