

Mistral

Christmas Eve 2017

First Course

Jumbo Lump Crab Cake, Stewed & Fried Leeks, Cajun Sauce

Acquerello Risotto with Wild Burgundy Escargots and Assorted Mushrooms

Roasted Kabocha and Butternut Squash Soup with Pepitas

Endive and Arugula Salad, Pomegranate, Walnuts and Feta Cheese

Entrée

Panko Crusted Wild New Zealand John Dory, Light Dijon Mustard Sauce

Asparagus, Zucchini, Heirloom Cherry Tomatoes, Cauliflower

Prime Filet Mignon, Port-Cabernet Reduction

Lobster Whipped Potatoes, Haricots Verts

Slow Braised Colorado Lamb Shank, Au Jus

Ragout of White Beans with Merguez Sausage & Diced Vegetables

Crisp Duck Confit, Orange-Ginger-Honey Sauce

Potatoes au Gratin, Haricots Verts

Dessert

Chocolate Cake with Berries and Almonds

Vanilla Bean Gelato Profiteroles, Salted Caramel Sauce

Michelle's Cookies, Coffee or Tea

\$ 95.00 per Guest plus Tax and Gratuity