

Mistral

New Year's Eve 2017 6:00 PM

First Course

Pan Seared Maine Scallops "Meunière"
Roasted Cauliflower & Golden Raisins

Duck Foie Gras "Torchon", Fig Jam & Toast Points

Acquerello Risotto with Assorted Mushrooms

Endive and Pear Salad with Walnuts & Roquefort

Entrée

Porcini Crusted Chilean Sea Bass with Fresh Chanterelles
Champagne Vinegar Sauce
Fresh Green Asparagus

Prime Filet Mignon
Port-Cabernet Reduction
Black Truffle Potato Gratin, Haricots Verts

Dessert

Mini Chocolate Crème Brulée, "Baba au Rum" and Berries

\$105.00 per Guest plus Tax and Gratuity