

# Mistral

## New Year's Eve 2016-Late Seating DJ Music, Balloons

### First Course

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

*Acquerello* Risotto with Assorted Mushrooms

Lobster Spring Roll, Soy-Ginger Drizzle

### Second Course

Pan Seared Maine Scallops "Meunière"

*Roasted Cauliflower & Golden Raisins*

Endive and Pear Salad with Walnuts & Roquefort

### Entrée

Porcini Crusted Chilean Sea Bass with Fresh Chanterelles

*Champagne Vinegar Sauce*

*Fresh Green Asparagus*

Barolo Braised "Snake River Farm" Wagyu Beef Short Ribs

*Pearl Onions, Carrots*

*Lobster Whipped Potatoes, Haricots Verts*

Herbs and Dijon Mustard Crusted Lamb Chops, Fresh Mint, Au Jus

*Black Truffle Potato Gratin, Haricots Verts*

### Dessert

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

Cookies for the Road

**\$165.00 per Guest plus Tax and Gratuity**