

Mistral Thanksgiving Dinner 2017

Seating: 3:00 PM, 5:00 PM and 7:15 PM Only

First Course

Mushroom Soup

Jumbo Shrimp Cocktail

Arugula Salad, Asparagus, Artichoke, Sweet Corn & Parmesan Shavings

House Cured Wild Salmon, Avocado & Grapefruit Salad, Toast Points

Pumpkin Ravioli, Sage Butter Sauce, Toasted Pine Nuts

Entrée

Panko Crusted Wild New Zealand John Dory

Stewed Leeks, Champagne Vinegar Sauce

Roast Free Range Turkey Breast, Braised Leg and Thigh

Herb Jus

Red Wine Braised “Three Bone” Beef Short Ribs

Pearl Onions, Mushrooms, Carrots

Mashed Potatoes

Roasted Brussels sprouts with Shallots

Green Beans “Amandine”

Roasted Yams with Marshmallows

Fresh Apple-Cranberry Chutney

Dessert

Chocolate Soufflé

Pecan Tarte with Vanilla Bean Gelato

Pumpkin Tarte, House Whipped Cream

Price per Person: \$80.00 Plus tax and Gratuity