

# Mistral

Valentine's Day 2018

## First Course

Crispy Sweetbreads and Porcini Mushroom Risotto  
Tuna Tartare with Jumbo Lump Crab, Avocado & Lemon Zest, Cucumber Rounds  
Pan Seared Jumbo Maine Scallops, Cauliflower Purée & Fried Leeks  
*Light Saffron-Vanilla Sauce*  
Skillet of Wild Burgundy Escargots "Bourguignon", Grilled Bread  
Treviso, Romaine and Green Bean Salad with Walnuts & Roquefort  
*Pinot Noir Grape Juice Vinaigrette*

## Entrée

Panko Crusted Wild New Zealand John Dory, Champagne Vinegar Sauce  
*Roasted mushrooms, Red Grapes, Turnips and Carrot Rounds*

Butter Poached Maine Lobster, Blood Orange & Citrus Beurre Blanc  
*Fresh Green Asparagus*

Medallions of Veal Loin, Classic "Sauce Morilles"  
*Potatoes au Gratin, Glazed Rainbow Carrots*

Prime Filet Mignon, Fresh Blueberries & Port Reduction  
*Balsamic Cipollini Onions, Potatoes au Gratin, Green Beans*

Crisp Duck Confit, Orange-Honey Vinegar Sauce  
*Red Bliss Potatoes, Roasted Brussels sprouts with Shallots & Pecans*

## Dessert

Flourless Chocolate Cake with *Fresh Berries, Coulis of Berries*  
*&*

Mini Grand Marnier Soufflé

**\$ 98.00 per guest**  
**Plus tax and gratuity**