

# Mistral

## New Year's Eve 2019 **FIRST SEATING**

### **First Course**

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

"Petrossian" Smoked Salmon, Traditional Garnish

*Acquerello* Risotto with Shrimp "Scampi" and Green Peas

Pear, Endive & Watercress Salad with Walnuts & Roquefort

### **Entrée**

Panko Crusted Wild New Zealand John Dory  
*Fresh Chanterelles, Green Asparagus, Chardonnay Sauce*  
*Black "Forbidden" Rice*

Prime Filet Mignon « Rossini »  
*Duck Foie Gras, Black Truffle Port Sauce*  
*Leek and Potato Gratin, Haricots Verts*

### **Dessert**

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

\$120.00 per Guest plus Tax and Gratuity