

Mistral

New Year's Eve 2019
DJ Music, Balloons
First Course

Butternut Squash Risotto with Pomegranate and Arugula

Oysters "Mignonette"

Lobster Spring Roll, Soy-Ginger Drizzle

Second Course

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

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, Mistral Cheesecake

\$185.00 per Guest plus Tax and Gratuity