

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, Mini Grand Marnier Soufflé,
Lemon Bar

\$120.00 per Guest plus Tax and Gratuity