



Mistral

Dinner Menu

First Course

Golden Beets, Orange, Pomegranate & Arugula Salad
Pear and Endive Salad, Walnuts and Roquefort
Veal Sweetbreads and Shrimp "Scampi", Stewed Leeks
Wild Burgundy Escargots and Wild Mushrooms "En Casserole"

Entrée

Acquerello Risotto with Maine Lobster, Green Peas & Asparagus

Red Wine Braised Prime Beef Short Ribs and Veal Cheeks, Au Jus
Pearl Onions, Carrots & Turnips
Chives Whipped Potatoes

"Snake River Farm" Wagyu Beef Rib Eye Mignon
Roasted Shallot, Port-Cabernet Sauce
Potatoes au Gratin, Green Beans

Dessert

Chocolate Soufflé

"Coupe Astérix"

Fresh Strawberries & Raspberries, Vanilla Bean Ice Cream, Drizzle of Grand Marnier

\$ 59.00

Mon-Thursday 5:30 PM TO 10:00 PM
Friday & Saturday 5:30 PM TO 10:30 PM
Sunday 5:00PM TO 8:30 PM