



*Mistral*

## Lunch Menu

### First Course

French Green Lentil & Diced Vegetable Soup

Pumpkin Ravioli with Toasted Pecans, Sage Butter Sauce

Arugula Salad with Sweet corn and Parmesan Shavings

### Entrée

Crispy Skin Imported Branzino, Lemon-Olive Oil  
Red Grapes, Heirloom Cherry Tomatoes & Fresh Basil Salad  
Garlic Spinach, Broccoli

Shrimp and Calamari "Provençale"  
Saffron Spanish "Bomba" Rice with Diced Zucchini

Pappardelle with Red Wine Braised Oxtail and Assorted Mushrooms

### Dessert

Chocolate Crème Brulée

Poached Pear "Belle Helene", Vanilla Bean Ice Cream, Chocolate Sauce

**\$ 35.00**

Monday-Friday 11:30 AM to 2:30 PM