

# Mistral

Valentine's Day 2019

## First Course

Tuna Tartare with Jumbo Lump Crab, Avocado & Lemon Zest, Cucumber Rounds  
Fresh Oysters (8) Mignonette  
Pan Seared Jumbo Maine Scallops, Cauliflower, Beurre Rouge  
Chilled Shrimp, Arugula & Endive Salad with Artichoke, Orange & Fennel  
Pappardelle with Porcini and Shiitake Mushrooms, Rosemary, Garlic, Thyme & Cream Sauce

## Entrée

Panko Crusted Wild New Zealand John Dory, Champagne Vinegar Sauce  
*Artichoke, Carrot, Zucchini, Sweet Corn*  
*Black Forbidden Rice*

Butter Poached Maine Lobster, Blood Orange & Citrus Beurre Blanc  
*Mashed Potatoes, Fresh Green Asparagus*

Medallions of Veal Loin, Classic "Sauce Morilles"  
*Potatoes au Gratin, Green Beans*

Prime Filet Mignon, Port Reduction with Black Truffle  
*Potatoes au Gratin, Green Beans, Glazed Carrots and Turnips*

"Snake River Farm" Wagyu Beef Short Ribs "Bourguignon"  
*Pearl Onions, Mushrooms & Carrots*  
*Buttered Tagliatelle*

## Dessert

Flourless Chocolate Cake with *Fresh Berries, Coulis of Berries*  
&

Mini Grand Marnier Soufflé

Coffee, Tea & Espresso

**\$ 108.00 per guest**  
**Plus tax and gratuity**