



Mistral

Dinner Menu Friday Oct. 1-Friday Oct.15

First Course

Pear and Endive Salad, Walnuts and Point Reyes Bleu Cheese
House Cured Salmon, Dill-Mustard Sauce, Cucumber Rounds, Toast Points
Acquerello Risotto with Lobster & Shrimp Scampi

Entrée

Pan Roasted Wild Alaskan Halibut
Porcini Mushrooms, Cauliflower and Herb Jus
Black "Forbidden" Rice

Snake River Farm Classic "Wagyu Beef Bourguignon"
Pearl Onions, Mushrooms & Carrots
Served over Mashed Potatoes

Dessert

Chocolate Soufflé

"Coupe Astérix"

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

Espresso, Brewed Coffee, Tea

\$ 75.00

Tuesday-Thursday: 5:00 to 8:30 PM (Last Reservation @ 8:30)

Friday-Saturday: 5:00 to 9:30 PM (Last Reservation @ 9.30)

Sunday: 5:00 to 8:00 PM

Closed on Monday

Dine-in Only