

DINNER MENU

Appetizers

Escargots de Bourgogne au Beurre Persillé

Burgundy snails baked in butter, garlic, parsley

12

Terrine de Foie Gras Mariné au Sauternes

Foie gras terrine marinated in Sauternes, butter brioche, date mousseline

16

*Tranche de Foie Gras Poêlée,
Sauce Gastrique au Porto et Liqueur de Cassis*

Pan-seared slice of foie gras, roasted pears, five spice bread, black currant Port wine réduction

18

Coquilles St. Jacques Safranées

Pan-seared scallops, creamy leeks pancetta étouffée, olive oil saffron sauce

16

Duo de Thon

Tuna Duo: Sushi-grade tuna strips, avocado purée, sweet chili pepper, soy ginger vinaigrette; miso marinade, tuna tartar, sesame tuile

15

Moules Marinières

Steamed mussels, cream, white wine, shallot, parsley

18

Carpaccio de Filet de Bœuf

Beef tenderloin carpaccio marinated in extra virgin olive oil, shaved aged Parmesan cheese, fresh tomato bruchetta

15

Salade Le Mistral

Spring mix greens, special Mistral blueberry balsamic dressing, roasted pine nuts

10

Chèvre Chaud en Salade de Pousses d'Épinard

Warm Bucheron goat cheese, baby spinach, caramelized pecans, pear vinaigrette

12

Frisée aux Lardons, œuf Poché

Frisée, garlic croutons, chopped bacon, poached egg, extra virgin olive oil vinaigrette

11

Salade Bicolore de Tomates Cerises

Bi-color grape tomato salad, shallots, herb vinaigrette, mini buffalo mozzarella

14

Risotto de Langouste Flambée au Noilly Prat

Lobster tail risotto, flambéed Vermouth, baby spinach

21

Soupe Gratinée à l'Oignon

French onion soup gratinée, Gruyère cheese, thyme

9

Velouté de Champignons Sauvages

Wild mushroom soup, garlic whipped cream

9

Queue de Homard en Bisque

Baby lobster tail, lobster bisque, saffron croutons

21

Entrées

Entrecôte Grillée, Sauce Béarnaise, Pommes Frites

12-ounce dry aged prime Ribeye, green peppercorn Cognac sauce,
French fries, Béarnaise, garlic French green beans

36

Filet Mignon Poêlé, Os à Moelle

6-ounce seared center-cut filet mignon, Bordelaise sauce
potato mousseline, braised baby carrot, bone and marrow

33

Cassoulet au Confit de Canard

Cassoulet of duck confit, Toulouse sausage, roasted pork belly, braised coco beans, tomato
(20 minute preparation)

28

Add pan-seared foie gras

8

Côtes d'Agneau Rôties

Australian lamb chops, rosemary infused au jus, seasonal baby vegetables, scalloped potato gratin

39

Jarret de Veau Braisé au Madère, Risotto Crémeux

Slowly braised center cut veal osso bucco in Madeira, parmesan risotto, crimini mushrooms

45

Poulet Basquaise

Roasted free-range chicken breast, Basquaise sauce, Provençal rice, seasonal vegetables

26

Pavé de Saumon au Chorizo, Lentilles du Puy

Broiled salmon steak, braised Le Puy lentils, creamy spinach,
Poached asparagus, red wine Spanish chorizo sauce

24

Filet de Vivaneau en Papillote

Filet of red snapper en papillote, zucchini, tomatoes, leeks julienne, saffron potatoes,
marinated in lemon juice, olive oil and dill (20-minute preparation)

28

Thon Grillé aux Graines de Sésame

Sesame seed crusted pan seared tuna, banana pepper lime sauce,
fresh cilantro toasted orzo, fava bean étouffée

32

Loup de Mer au Four, Consommé de Coriandre

Oven-baked Chilean sea bass, creamy jasmine rice, sautéed green asparagus,
fresh cilantro broth

34

Filet de Flétan en Croûte d'Herbes Rôti au Four

Provence herb baked halibut filet, braised fennel, broiled tomato, potato crisp, basil oil

29

Risotto aux Légumes et Champignons

Summer Green Risotto: basil pesto Arborio risotto, English peas, fava beans, green asparagus,
tomato confit, king trumpet mushrooms, cold-pressed extra virgin olive oil drizzle

21

*20 percent gratuity will be added to parties of five or more

Executive Chef David Denis

07/2013

Le Mistral
RESTAURANT