

Menu du Midi

Appetizers

Noix de St. Jacques

Seared sea scallops, leeks julienne, carbonara smoked salmon sauce

15

Escargots de Bourgogne

Burgundy snails baked in butter, garlic, parsley

10

Tranche de Foie Gras Poêlée

Seared slice of foie gras, roasted pears, five spice bread, black currant Port wine reduction

16

Carpaccio de Filet de Bœuf

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

12

Terrine de Foie Gras

Foie gras terrine au torchon marinated in Sauternes, butter brioche, apricot raisin fig chutney

14

Tartare de Thon au Gingembre

Sushi grade tuna tartar, ginger sweet chili pepper marinade, avocado purée, sesame seed crisp

15

Soups, Salads & Vegetarian

Salade Le Mistral

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

Small 6 • Regular 8 • Chicken 13

Salade St. Tropez

Seasonal greens, grapefruit, avocado, red grapes, cherry tomatoes, hearts of palm, champagne dressing

Shrimp 17 • Scallops 15 • Chicken 14

Salade de Bucheron

Baby spinach, warm Bucheron goat cheese, caramelized pecans, pear vinaigrette

12

Salade Arugula

Arugula salad, extra virgin olive oil vinaigrette, shaved parmesan, cracked black pepper

10

Risotto aux Légumes et Champignons

Creamy fresh basil Arborio risotto, aged parmesan, sautéed seasonal vegetables, tomato confit, king trumpet mushrooms, cold pressed extra virgin olive oil drizzle

20

Appetizer Tasting

Mistral Salad, Tuna Tartar, Lobster Risotto, Pan Seared Foie Gras

32

Velouté de Tomate

Cream of tomato soup, basil pesto coulis

7

Gratinée à l'Oignon

French onion soup gratinée Gruyère cheese, thyme

9

Baby lobster tail, lobster bisque, saffron croutons

21

Soupe de Champignons Sauvages

Wild mushroom soup, garlic whipped cream

8

Daily lunch specials

Express lunch: soup or salad, express plat du jour 9

Entrée

Fish

Pavé de Saumon Grillé

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

20

Filet de Flétan en Croûte d'Herbes Rôti au Four

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

26

Thon Grillé aux Graines de Sésame

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

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)

24

Meat

Poulet Fermier Rôti au Jus

Free range chicken breast roasted au jus, garlic mashed potatoes, fricassée of English peas

18

La Cassolette de Poulet

Chicken pot pie with fresh tarragon, mushrooms, yellow squash, zucchini,
encrusted in a golden puffed pastry, thyme pine nut rice pilaf (17 minute preparation)

15

Filet de Bœuf

Seared 6-oz filet mignon, Roquefort blue cheese Cognac sauce, roasted fingerling potatoes, snow
peas

26

Entrecôte Grillée

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

36

Sandwiches

(Served with your choice of a small Mistral Salad or homemade French fries)

Sandwich à la Rillettes de Canard

Mini rustic baguette, homemade duck rillettes, French pickles, arugula salad, cherry tomatoes

11

Sandwich au Jambon de Parme

Mini rustic baguette, Parma prosciutto, shaved aged parmesan, arugula salad,
extra virgin olive oil

13

Panini au Poulet Grillé

Grilled chicken Panini, Buffalo mozzarella, tomatoes, basil pesto,
pressed on Foody's Gourmet ciabatta bread

11

Rôti de Bœuf

Cracked black pepper roast beef, lettuce, tomatoes, whole grain mustard,
creamy horseradish, crispy Foody's ciabatta bread

13

20 percent gratuity added to parties of five or more

Executive Chef David Denis

