

Brunch Menu

Bread Basket 6

Pecan Yeast Rolls, French Baguette, Croissant, Chocolate Bread, Raisin Roll,
Mini Corn Bread & Pear Honey Butter

Drinks

Bloody Mary • Kir Royal • Champagne • Mimosa • Fresh Orange Juice
Fresh Roasted Coffee • Tea • Cappuccino • Espresso

Pitchers 16

Sangria • Peach Mimosa • Kir Royal

Breakfast Favorites

Seasonal Fruit Plate with Lavender Honey Yogurt **9**

Homemade Buttermilk Pecan Pancakes, Vermont Maple Syrup, Apple Butter **8**

Italian Parsley, Garlic, Spinach, Portobello Mushroom Omelet **11**

Emmental Gruyère Cheese, Ham Omelet **11**

Crepe, Smoked Salmon, Cream Cheese, Spinach **12**

Le Mistral Eggs Florentine **11**

Croque Madame: Ham, Gruyère, Béchamel, Tomato, Toasted Brioche & Sunny Side Up Eggs
12

Ham and Gruyère Cheese Crêpes with Béchamel Sauce **10**

Chef's Breakfast Favorite

Rösti Potatoes with Black Pepper Bacon, Three Sunny Side Up Eggs,
Arugula Salad, Olive Oil Vinaigrette **17**

Sides

Small Mistral Salad **5**

Berkshire Pan Seared Apple Bacon **5**

Salted Fingerling Potato, Garlic, Parsley **5**

Rösti Potatoes **4**

Fresh Baby Leaf Spinach Gratin **5**

**Ask Your Server about the Prix-Fixe Brunch Special
\$17 Three-course Meal**

Soup & Salads

Mistral Salad **9**

Baby spinach, warm Bucheron goat cheese, caramelized pecans, pear vinaigrette **13**

Arugula Salad, Extra Virgin Olive Oil Vinaigrette, Shaved Parmesan, Cracked Black Pepper **10**

Cream of Tomato Soup, Basil Pesto Coulis **7**

Wild Mushroom Soup, Garlic Whipped Cream **8**

French Onion Soup Gratinée
with Gruyère Cheese, Thyme **9**

Baby Lobster Tail, Lobster Bisque, Saffron
Croutons **21**

Appetizers

Burgundy Snails baked in Butter, Garlic and Parsley **11**

Foie Gras Terrine au Torchon marinated in Sauternes, Butter Brioche, Apricot Raisin Fig Chutney **14**

Seared Slice of Foie Gras, Roasted Pears, Five Spice Bread, Black Currant Port Wine Reduction **16**

Sushi Grade Tuna Tartar, Ginger Sweet Chili Pepper Marinade, Avocado Puree, Sesame Seed Crisp **15**

Main Dishes

10-ounce Prime Grilled New York Steak, Green Peppercorn Sauce French Fries, French Green Beans **26**

Free Range Chicken Breast Roasted Au Jus, Garlic Mashed Potatoes, Fricassee of English Peas **18**

Broiled salmon steak, braised Le Puy lentils, creamy spinach, poached asparagus, red wine Spanish chorizo sauce **20**

Duck duo: one leg confit and one caramelized breast, Smashed fingerling potatoes with foie gras, green asparagus fricassée, Grand Marnier orange sauce **31**

6-ounce Grilled Beef Tenderloin, Bernaise Sauce, Wild Crispy Mushrooms, Pinot Noir Reduction, Broiled Asparagus **26**

Desserts

Vanilla Panna Cotta, strawberry jus **10**

Chocolate Fondant **9**

Homemade Sorbet of the Day **7**

Chocolate Soufflé **11**

Grand Marnier Soufflé **12**

Crêpe filled with Nutella, Whipping Cream **8**

Dessert of the Day **7**

Executive Chef David Denis

Le Mistral Restaurant