

DINNER MENU

Appetizers

Escargots de Bourgogne au Beurre Persillé

Burgundy snails baked in butter, garlic, parsley

12

Foie Gras au Torchon Mariné au Sauternes

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

16

Tranche de Foie Gras Poêlée, Gastrique Porto, Liqueur de Cassis

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

18

Marbré de Coquilles St-Jacques Safranées

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

16

Thon Mariné au Gingembre, Purée d'Avocat

Sushi-grade tuna strips, avocado purée, sweet chili pepper, soy ginger vinaigrette

15

Moules Marinières

Steamed mussels, cream, white wine, shallot, parsley

16

Tourte de Caille aux Champignons, Vinaigrette à la Noisette

Warm tort of quail breast, king trumpet mushroom, jalapeño hazelnut vinaigrette, arugula salad

13

Dégustation

Mistral salad, tuna tartar, lobster risotto, pan-seared foie gras

32

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

Salade de Roquette aux Cépos et Parmesan

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

10

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

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

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

Duo de Canard, la Cuisse Confitée et le Magret Rôti

**Duck duo: one leg confit and one caramelized Moulard breast, rosemary-infused potato cake,
braised Belgian endive, Grand Marnier sauce**

31

Longe d'Agneau, Jus au Cumin, Navet Braisé

**Provençale herb-crusted Colorado lamb loin, cumin-infused au jus,
scaloped potato gratin, roasted turnip**

39

Jarret de Veau Braisé au Madère, Risotto Crémeux

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

42

Poulet à la Française

Roasted free-range chicken breast au jus, garlic mashed potatoes, English pea fricassée

25

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**

31

Loup de Mer Poêlé, Sauce Champagne aux Truffes

**Roasted Chilean sea bass, creamy jasmine rice, sautéed green asparagus, Champagne Périgord
truffle sauce, wild mushroom fricassée**

30

Filet de Merou, Sauce Marseillaise, Gnocchi au Basilique

Pan-seared grouper filet, Marseillaise sauce, basil potato gnocchi, artichoke barigoule

29

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

Executive Chef David Denis

12/2012