

Dinner Menu

Appetizers

Escargots de Bourgogne

Burgundy snails baked in butter, garlic, parsley

12

Salade de Bucheron

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

12

Salade Arugula

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

10

Terrine de Foie Gras

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

16

Tranche de Foie Gras Poêlée

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

18

Salade Le Mistral

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

10

Noix de St. Jacques

Seared sea scallops, leeks julienne, carbonara smoked salmon sauce

16

Thon Mariné au Citron et Gingembre

Raw sushi grade tuna strips, avocado puree, sweet chili pepper, radish,
soy lemon ginger vinaigrette

15

Risotto à la Langouste

Lobster tail spinach Vermouth Arborio risotto

21

Appetizer Tasting

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

32

Gratinée à l'Oignon

French onion soup gratinée,
Gruyère cheese, thyme

9

Soupe de Champignons Sauvages

Wild mushroom soup,
garlic whipped cream

9

Bisque de Homard

Baby lobster tail, lobster bisque,
saffron croutons

21

Velouté de Tomate

Cream of tomato soup,
basil pesto coulis

9

Entrées

Entrecôte Grillée

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

36

Filet Mignon Poêlé

6-ounce seared center cut filet mignon, pinot noir black cherry reduction,
potato mousseline, braised baby carrot

32

Duo de Canard Confit et Rôti

Duck duo: one leg confit and one caramelized Moulard breast, rosemary infused potato cake, green
asparagus fricassée, Grand Marnier orange sauce

31

Carré d'Agneau Rôti

Herb crusted Australian rack of lamb, sweet garlic au jus,
scaloped potatoes gratin, tomato eggplant brochette

39

Jarret de Veau

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

42

Poulet Fermier Rôti au Jus

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

25

Pavé de Saumon

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)

26

Thon Grillé aux Graines de Sésame

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

26

Loup de Mer Poêlé

Roasted Chilean sea bass, creamy jasmine rice, sauteed green asparagus, champagne perigord truffle
sauce, wild mushroom fricassée

30

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

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

20

Assiette de Fromages

Four imported cheeses, fruit, apricot chutney, nuts

15

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

Executive Chef David Denis

7/2012