

M I S T R A L

Appetizer

Grilled Portobello Mushroom “Carpaccio” with Roasted Peppers Agrodolce & Arugula	15
Sirloin Carpaccio, Black Truffle Aioli, Parmesan & Toasted Brioche*	16
Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy*	19
Ricotta Gnocchi with Maine Lobster, Beech Mushrooms & Chervil	18
Butternut Squash Tortellini with Brown Butter & Sage	16
Steamed Black Mussels with Smoked Tomato Marinère, Grilled Semolina Toasts	17
Maine Crab Ravioli with Rock Crab, Thyme & Tomato Broth	18
French Style Onion Soup in a Gruyère Pastry Crust	14
Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique*	21
Classic Escargots, Burgundy Style with Red Wine & Garlic Butter, Grilled Semolina Toast	16
Garden Greens with Tiny Tomatoes, Aged Red Wine Vinaigrette	13
Baby Arugula with House Made Ricotta, Blood Orange-Citrus Vinaigrette	14
Paola’s Caesar Salad	14
Artisanal Cheese Assiette with House Made “Apple Butter” & Native Honey, Toasted Baguette	22

Mistral Thin Crust Pizzas from the Grill

Tomato, Mozzarella & Oregano	20
Beef Tenderloin, Mashed Potato & White Truffle Oil*	24
White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula	22

Please advise your server of any food allergies.

*Contains or may contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

** Pricing Due to the fact that the Lamb Market is currently at a record high.

An 18% gratuity will be added to parties of 6 or more.

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Entrée

Grilled Cider Glazed Faroe Island Salmon with Black Beluga Lentils, House Cured Bacon & Pearl Onions*	28		
Mediterranean Style Fish Stew with Fennel, Tomato & Saffron, Grilled Ciabatta	36		
<i>"Fruits de Mer" to include: Cod, Monkfish, Mussels, Golden Tile Fish, Scallop, Calamari, Rock Shrimp & Prawns</i>			
Pan Seared Day Boat Sea Scallops with Celeriac Mash, Black Trumpet Marsala, Crisp Prosciutto & Sage*	36		
Pan Roasted Wild Halibut with Black Truffle Whipped Potato, Maine Lobster "Navarin"*	39		
"Escalope" of Veal Milanese with Oven Cured Tomatoes & Baby Artichokes, Parmesan Polenta	34		
Roasted Misty Knoll Chicken with Pomme Puree, Market Vegetable "Printanière", Herb Broth	24		
Half "Whole Roasted" Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique	34		
Braised Lamb Shank with Goats Cheese Polenta, Cured Tomato, Green Olive & Gremolata	36		
Grilled Tenderloin of Beef, Bordelaise Style, Olive Oil Roasted Asparagus & Horseradish Whipped Potato*	40		
Skillet Roasted Prime Sirloin, Yukon Potato "Lyonnaise", Gorgonzola Butter & Port Wine Reduction*	42		
Roast Rack of Colorado Lamb, Dauphinoise Potatoes, Glazed Carrots & Haricot Vert, Red Wine Reduction**	52		
Mistral Linguine with Tiny Tomatoes, Arugula & Shaved Parmesan	21		
Horseradish Whipped Potatoes	8	Wild Mushroom Risotto	14
Black Beluga Lentils with Glazed Bacon	9	Buttermilk Onion Rings with Tomato Aioli	11

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Dessert

Warm Chocolate Torte, Vanilla Ice Cream, Sauce Anglaise	11
Vanilla Crème Brulée, Raspberry, Sugar Cookie	10
Classic Profiteroles with Vanilla Ice Cream, Dark Chocolate Sauce & Pistachio Croquant*	10
Mistral Assiette for Two	18
<i>Crème Brulée, Pot du Crème Au Chocolate, Profiterole, Berries with Champagne Sabayon</i>	
Honey Crisp Apple Croustade with Vanilla Ice Cream & Caramel Sauce	10
Belgian Chocolate Sorbet**	10
Homemade Ice Cream	9
Vanilla, Chocolate, Blackberry, Mint Chip	
Homemade Sorbet**	9
Mandarin Orange, Raspberry Pomegranate, Lemon	
Artisanal Cheese Assiette with “Pear Butter” & Native Honey, Toasted Baguette	22

French Toast

We are now serving Sunday Brunch from 10:30am-2:00pm

Pastry Chef, Shane Gray

Before placing your order, please inform your server if a person in your party has a food allergy.

All Chocolate Products MAY contain nuts.

*Contains nuts.

** Dairy Free.

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Late Night Menu

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Sirloin Carpaccio, Black Truffle Aioli, Parmesan & Toasted Brioche*	16
Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy*	19
Ricotta Gnocchi with Maine Lobster, Beech Mushrooms & Chervil	18
Steamed Black Mussels with Smoked Tomato Marinère, Grilled Semolina Toasts	17
Maine Crab Ravioli with Rock Crab, Thyme & Tomato Broth	18
French Style Onion Soup in a Gruyère Pastry Crust	14
Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique*	21
Classic Escargots, Burgundy Style with Red Wine & Garlic Butter, Grilled Semolina Toast	16
Garden Greens with Tiny Tomatoes, Aged Red Wine Vinaigrette	13
Baby Arugula with House Made Ricotta, Blood Orange Citrus Vinaigrette	14
Paola’s Caesar Salad	14
Artisanal Cheese Assiette with House Made Blood Orange Marmalade & Native Honey, Toasted Baguette	22
Mistral Linguine with Tiny Tomatoes, Arugula & Shaved Parmesan	21
Prime Sirloin Burger, Aged Gruyere, Applewood Smoked Bacon, Frites*	19
Mistral Thin Crust Pizzas from the Grill	
Tomato, Mozzarella & Oregano	20
Beef Tenderloin, Mashed Potato & White Truffle Oil*	24
White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula	22

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