

# Mistral

## s t a r t e r s

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### **lamb belly 12**

tebbouleh, sumac vinaigrette, lamb jus, greek yogurt and mint oil

### **charred octopus 13**

fondant potatoes, Spanish style chorizo, romesco sauce

### **seared halloumi 11**

lamb, goat and cow milk cheese, moroccan spiced tomato jam, frisse and almond salad, honey vinaigrette

### **scallops 14**

sautéed cucumber, green garbanzo, dill and preserved lemon relish

### **turmeric roasted cauliflower 8**

htipiti, vadouvan granola, red wine glazed shallots

### **duck wings 11**

black garlic and sherry barbeque sauce, Israeli cous cous with golden raisins, pine nuts and garam masala

## e n t r é e s

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### **rabbit cacciatore 19**

brown butter polenta, mixed roasted mushrooms, tomato braised rabbit

### **pork crepinette 17**

pork consommé, braised lacinato kale, cannellini beans, bacon gastrique

### **tunisian brik with ahi tuna 23**

crisp pastry filled with sweet potato-poblano hash, tuna seared rare, harissa vinaigrette

### **steak and frites 21**

grilled flat iron, demi glace, semi dried cherry tomatoes, za'atar fries

### **pacific halibut 24**

green garbanzo hummus, pickled cucumber, cherry tomatoes, pumpkinseed oil and toasted sesame

### **mushroom bolognese 17**

cavatelli pasta, pea tendrills, pecorino romano cheese

## d e s s e r t

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### **mistral trio 6**

mascarpone stuffed apricots with pistachios, cherry vanilla and dark chocolate truffle,  
amalou cookie with saffron pastry cream

PLEASE ALERT YOUR SERVER OF ANY FOOD OR NUT ALLERGIES.

WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.