

# Mistral

## Valentine's Day

### PRIX FIXE MENU

February 14th - 16th

Three courses | 50. | Wine pairings +15.

Select one starter, entrée and dessert

### s t a r t e r s

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#### seafood ravioli

large ravioli, seafood mousse, lobster bisque, tarragon oil, micro greens  
| ZARDETTO BRUT (GLERA) "PRIVATE CUVÉE" |

#### grilled romaine

char grilled heart of romaine, black garlic, caesar dressing, white anchovies,  
fried capers, demi sec cherry tomatoes, parmesan crisps  
| ZARDETTO BRUT (GLERA) "PRIVATE CUVÉE" |

### e n t r é e s

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#### salmon shawarma

pan seared skuna bay salmon, house made pita and hummus,  
pickled red onion, cherry tomatoes, tebbouleh  
| JEAN FRANÇOIS MÉRIEU (PINEAU D'AUNIS) LA ROSÉE |

#### filet mignon

seared 6 oz. filet, pommes aligot, beech mushrooms, bordelaise  
| CLOS LA COUTALE, CAHORS (MALBEC) |

### d e s s e r t

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#### aged manchego

marcona almonds, spiced apple butter, pickled mustard,  
black pepper-thyme crackers  
| BROADBENT RAINWATER, MADEIRA |

#### chocolate pot au crème

chantilly cream  
| QUINTA DO INFANTADO, TAWNY PORT |

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.