

Appetizer

Grilled Portobello Mushroom "Carpaccio" with Roasted Peppers Agrodolce & Arugula	15
Truffled Prime Sirloin Tartare, Pickled Winter Vegetables, Soft Poached Quail Egg, Brioche Pullman*	18
Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy*	19
Steamed Black Mussels with Smoked Tomato Marinière, Grilled Semolina Toasts	17
Braised Shortrib & Exotic Mushroom Tortellini, "Bordelaise", Fine Herbs	18
Potted Hudson Valley Foie Gras, Vanilla Poached Pear & Brioche*	19
Maine Crab Ravioli with Rock Crab, Thyme & Tomato Broth	18
Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique*	24
Classic Escargots, Burgundy Style with Red Wine & Garlic Butter, Grilled Semolina Toast	16
Exotic Mushroom Bisque, Parmesan, Black Truffle, "En Croûte"	14
Baby Sugar Beets, Winter Citrus, Soft & Aged Goat Cheese, Chardonnay Vinaigrette	15
Garden Greens with Tiny Tomatoes, Pecorino Romano, Aged Red Wine Vinaigrette	13
Paola's Caesar Salad	14
Artisanal Cheese Assiette, Seasonal House Made Jams	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

French Toast

Sunday Brunch from 10:30am-2:00pm

Please notify your server if anyone in your party has a food allergy.

*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.

Entrée

Grilled Scottish Salmon with Pancetta, Parsley Root, Vidalia Onions, English Peas & Chervil Beurre Monté*	28
Grilled Swordfish with Mediterranean Vegetable Salad, Torn Herbs, Vin Cotto & Extra Virgin Olive Oil*	34
Pan Roasted Atlantic Cod with Rock Shrimp Risotto, Preserved Lemon & Shellfish Nage*	36
Roasted "Whole" Market Fish with Yukon Potatoes, Lump Crab & Spicy Ginger Lime Broth*	38
Pan Roasted Cornish Game Hen, Warm Smoked Bacon & Spinach Salad, Lemon & Rosemary	24
Grilled Tenderloin of Beef, Bordelaise Style, Olive Oil Roasted Asparagus & Horseradish Whipped Potato*	40
Braised Lamb "Osso Bucco" with Goats Cheese Polenta, Cured Tomatoes, Green Olive & Gremolata	36
Half "Whole Roasted" Duck & Wild Mushroom Risotto, Kumquat Gastrique	37
Red Wine Braised Beef Shortribs with Butter Whipped Potato, Mirepoix & Smoked Tomatoes	45
Pan Roasted Prime Sirloin "Au Poivre", Onion & Potato Rôti, Creamed Spinach*	44
Roast Rack of Colorado Lamb, Gratin Dauphinoise Potatoes, Roasted Carrots & Haricots Verts*	57**
Mistral Bucatini with Tiny Tomatoes, Arugula & Shaved Parmesan	21
Sautéed Spinach & Garlic	8
Horseradish Whipped Potato	7
Olive Oil Roasted Asparagus	8
Goat Cheese & Parmesan Polenta	10
Creamed Spinach, Nutmeg Crema	9
Mistral Fries	10
Rock Shrimp & Preserved Lemon Risotto	16
Wild Mushroom Risotto	18

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