

## Appetizer

Grilled Portobello Mushroom "Carpaccio" with Roasted Pepper Agrodolce & Arugula	16
Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy*	21
Classic Escargots, Burgundy Style with Red Wine & Garlic Butter, Semolina Toast	16
Steamed Black Mussels with Smoked Tomato Marinière, Grilled Semolina Toast	18
Prime Sirloin Carpaccio, Black Truffle Aioli, Toasted Ciabatta & Parmesan*	19
Faroe Island Salmon Tartare with Avocado, Citrus, Soy & Ginger, Sesame Crackers*	18
Maine Crab Ravioli with Rock Crab, Thyme & Tomato Broth	18
Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique*	24
Garden Greens with Tiny Tomatoes, Aged Red Wine Vinaigrette	13
Paola's Caesar Salad	14
Heirloom Tomato & Local Mozzarella, Basil & Aged Balsamic	16
Chilled Corn Soup with Maine Lobster, Avocado & Jalapeño Oil*	17
Artisanal Cheese Assiette with House Made Jams & Native Honey, Pecan Raisin Toast	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
Summer Corn, Chanterelles, Applewood Smoked Bacon & Scallions	23

**COLUMBUS HOSPITALITY GROUP**  
**PRIVATE DINING ROOMS AVAILABLE**  
**MISTRAL ~ MOOO ~ OSTRA ~ L'ANDANA**  
**WWW.COLUMBUSHOSPITALITYGROUP.COM**

Before placing your order, please inform your server if a person 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.

## Entrée

Grilled Faroe Island Salmon with Green “Gazpacho”, English Cucumber, Heirloom Tomatoes & Cilantro*	34
Skillet Roasted Branzino with Chanterelle & Corn Risotto, Baby Zucchini & Squash Blossoms*	36
Pan Roasted Halibut, Shrimp & Yellow Tomato Risotto, Basil & Shrimp Nage*	42
Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes*	Market
Pan Roasted Cornish Game Hen, Pancetta & Spinach Salad, Lemon & Rosemary	28
Half “Whole Roasted” Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique	37
Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Broccolini & Horseradish Whipped Potato*	42
Skillet Roasted Prime Sirloin with Maître d’Hôtel, Heirloom Tomatoes, Blue Cheese & Vincotto*	44
Roast Rack of Colorado Lamb with Summer Tomato & Bean Salad, Feta, & Kalamata Olives *	58
Mistral Linguine with Tiny Tomatoes, Arugula & Parmesan Reggiano**	21
Wild Mushroom Risotto	16
Olive Oil Roasted Broccolini	8
Butter Whipped Potato	7
Mistral Fries	10
Sautéed Spinach & Garlic	8
Shrimp & Tomato Risotto*	16

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\*\*Gluten free pasta available upon request

## Dessert

Nectarine Almond Cobbler, Italian Cherry Gelato**	13
Warm Blueberry Crostata, Vanilla Frozen Yogurt & Meyer Lemon Syrup	13
Profiteroles with Vanilla Ice Cream, Dark Chocolate Sauce & Pistachio Croquant**	13
Warm Chocolate Torte, Vanilla Ice Cream, Sauce Anglaise	14
Crème Brûlée, Raspberries & Palmier Twist	13
Belgian Chocolate Sorbet*	11
Mistral Assiette** <i>Crème Brûlée, Pot de Crème Au Chocolat, Profiterole, Berries with Champagne Sabayon</i>	18
Homemade Ice Cream <i>Vanilla, Milk Chocolate, Mint Chip</i>	10
Homemade Sorbet* <i>Raspberry, Lemon Lavender, Melon</i>	10
Artisanal Cheese Assiette with House Made Jams & Native Honey, Pecan Raisin Toast**	22

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Pastry Chef, Shane Gray

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All Chocolate Products MAY contain nuts.

\*\*Contains nuts.

\*Dairy Free.

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