

## 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
Braised Rabbit, Housemade Ricotta Gnocchi, English Peas, Chive Blossoms & Parmesan	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
Chilled English Pea Soup with Truffled Parmesan Flan, Extra Virgin Olive Oil	15
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
Black Mission Figs, Gorgonzola, Port Wine & Prosciutto	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 Parsnip Puree, Peas, Favas & Morels*	34
Pan Roasted Halibut with Whipped Potato, Housemade Bacon, Spring Onion & Manila Clams*	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 Asparagus & Horseradish Whipped Potato*	42
Pan Roasted Prime Sirloin with Pea Tendril & Kale Sauté, Spring Onion & Vincotto*	44
Roast Rack of Colorado Lamb with Tomato & Bean Salad, Feta, Kalamata Olives & Roasted Garlic Gremolata*	58
Mistral Linguine with Tiny Tomatoes, Arugula & Parmesan Reggiano**	21
Wild Mushroom Risotto	16
Mistral Fries	10
Olive Oil Roasted Asparagus	8
Sautéed Spinach & Garlic	8
Butter Whipped Potato	7
Tomato & Bean Salad	14

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\*\*Gluten free pasta available upon request

## Dessert

Warm Strawberry Rhubarb Crostata with Vanilla Frozen Yogurt	13
Meyer Lemon Meringue Tart, Blueberry Reduction	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, Lime, Mango</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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