

Appetizer

Grilled Portobello Mushroom “Carpaccio” with Roasted Pepper Agrodolce & Arugula	17
Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy*	22
Classic Escargots, Burgundy Style with Red Wine & Garlic Butter, Semolina Toast	17
Steamed Black Mussels with Smoked Tomato Marinère, Grilled Semolina Toast	19
Prime Sirloin Carpaccio, Black Truffle Aioli, Toasted Ciabatta & Parmesan*	19
Maine Crab Ravioli with Rock Crab, Thyme & Tomato Broth	19
Mistral White Alba Truffle Macaroni with Madeira & Parmesan	80
Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique*	25
Heirloom Squash Bisque with Maple Crème Fraiche, “En Croûte”	14
Lamb's Lettuce with Soft Goats Cheese & Pecan Melba, Apple Cider Vinaigrette	17
Paola Caesar Salad	16
Baby Kale, Semolina Toast & Parmesan, White Anchovy Vinaigrette	16
Local Mixed Greens, Radish & Sherry Dijon Vinaigrette	17
Artisanal Cheese Assiette with House Made Jams & Native Honey, Pecan Raisin Toast	22

Mistral Thin Crust Pizzas from the Grill

Tomato, Mozzarella & Oregano	22
Beef Tenderloin, Mashed Potato & White Truffle Oil*	27
White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula	24
Black Mission Figs, Prosciutto, Gorgonzola & Port Wine	23



MISTRAL TEATRO Sorellino MOOO... L'ANDANA OSTRAS

Introducing

· BAR LYON ·

Casual Lyonnaise Bistro

1750 Washington Street, South End

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 Norwegian Salmon, Black Beluga Lentils, House Smoked Bacon & Mustard Cider Glaze*	39
Pan Roasted Cod with Piquillo Pepper Romesco, Chorizo, Baby Clams & Shishito Peppers** *	43
Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes*	60
Pan Roasted Cornish Game Hen, Garnet Yams, Fall Vegetable Mélange, Cumin & Maple	30
Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Broccoli & Horseradish Whipped Potato*	44
Half "Whole Roasted" Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique	38
Red Wine Braised Beef Shortribs with Butter Whipped Potato, Mirepoix & Smoked Tomatoes	58
Pan Roasted Prime Sirloin "Au Poivre", Root Vegetable Hash, Cognac & Green Peppercorn*	48
Roast Rack of Colorado Lamb, Dauphinoise Potatoes, Honey Glazed Carrots & Haricots Verts*	58
Mistral Linguine with Oven-Cured Tomatoes, Arugula & Parmesan**	25
Wild Mushroom Risotto	17
Mistral Fries	11
Horseradish Whipped Potato	8
Sautéed Spinach & Garlic	8
Olive Oil Roasted Broccoli	9

COLUMBUS HOSPITALITY GROUP

**GIVE THE GIFT OF HOSPITALITY!
PURCHASE \$500 WORTH OF CHG GIFT CARDS
AND RECEIVE A SPECIAL 2019 \$100 BONUS CARD.**

**(OFFER VALID ON GIFT CARD PURCHASES MADE BETWEEN DECEMBER 1ST AND JANUARY 15TH ONLY.
AVAILABLE AT ANY CHG LOCATION OR ONLINE AT WWW.CHGBOSTON.COM.)**

Before placing your order, please inform your server if a person in your party has a food allergy.

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**Gluten free pasta available upon request.

Dessert

Valrhona Chocolate Pizza, Whipped Ricotta	16
Warm Apple Crostata, Vanilla Ice Cream & Caramel Sauce	15
Profiteroles with Vanilla Ice Cream, Dark Chocolate Sauce & Pistachio Croquant**	14
Warm Chocolate Torte, Vanilla Ice Cream, Sauce Anglaise	15
Vanilla Crème Brûlée, Raspberries & Palmier Twist	14
Belgian Chocolate Sorbet*	12
Mistral Assiette** <i>Crème Brûlée, Pot de Crème Au Chocolat, Profiterole, Berries with Champagne Sabayon</i>	18
Homemade Ice Cream <i>Vanilla, Milk Chocolate, Coffee</i>	11
Homemade Sorbet* <i>Raspberry, Cider, Lemon</i>	11
Artisanal Cheese Assiette with House Made Jams & Native Honey, Pecan Raisin Toast**	22

Pastry Chef, Shane Gray

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All Chocolate Products MAY contain nuts.

**Contains nuts.

*Dairy Free.

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