

Appetizer

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| 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 |
| Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique* | 25 |
| French Style Onion Soup, Gruyère, “En Croûte” | 16 |
| Roasted Red & Golden Baby Sugar Beets, Goats Cheese, Citrus Vinaigrette | 17 |
| Paola’s Caesar Salad | 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

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| 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 Sorellina MOOO... L'ANDANA OSTRA

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. *** Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

Entrée

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| Grilled Faroe Island Salmon with Fava Beans, English Peas, Beech Mushrooms & Parsnip Puree* | 39 |
| Pan Roasted Halibut, Shrimp & Fennel Risotto, Shrimp Nage & Fine Herbs* | 43 |
| Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onions, Fingerling Potatoes* | 60 |
| Pan Roasted Cornish Game Hen, Smoked Bacon & Spinach Salad, Lemon & Rosemary | 30 |
| Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Asparagus & Horseradish Whipped Potato* | 44 |
| Pan Roasted Prime Sirloin with Pea Tendrils, Kale, King Oyster Mushrooms, Potato Roti & Vincotto* | 48 |
| Half "Whole Roasted" Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique | 38 |
| Roast Rack of Colorado Lamb, Spring "Printanière", with Butter Whipped Potato & Vincotto* | 58 |
| Mistral Linguine with Cherry Tomatoes, Arugula & Parmesan** | 25 |
| Wild Mushroom Risotto | 17 |
| Mistral Fries | 11 |
| Horseradish Whipped Potato | 8 |
| Sautéed Spinach & Garlic | 8 |
| Olive Oil Roasted Asparagus | 9 |
| Shrimp & Fennel Risotto | 18 |

COLUMBUS HOSPITALITY GROUP
Private Dining Rooms available
MISTRAL ~ MOOO ~ OSTRA ~ L'ANDANA
www.columbushospitalitygroup.com

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Gluten free pasta available upon request. *Contains Nuts.

Dessert

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| Warm Fuji Apple Crostata, Vanilla Ice Cream & Caramel Sauce | 15 |
| Key Lime Tart with Mascarpone Chantilly, Mandarin Jus & Meringue Crisps | 14 |
| Warm Chocolate Torte, Vanilla Ice Cream, Sauce Anglaise | 15 |
| Profiteroles with Vanilla Ice Cream, Dark Chocolate Sauce & Pistachio Croquant*** | 14 |
| Vanilla Crème Brûlée, Raspberries & Palmier Twist | 14 |
| Passion Fruit Crêpe Soufflé, Vanilla Custard | 16 |
| 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 Cocoa Nibs</i> | 11 |
| Homemade Sorbet* <i>Mango, Coconut, Lemon Mandarin</i> | 11 |
| 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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