

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
Spring Pea & Ricotta Tortellini with Ramps, Beech Mushrooms & Fine Herbs	19
Seared Foie Gras with Confit of Duck in Brioche, Wisconsin Dried Cherry Gastrique*	25
Spring Asparagus Soup with Jumbo Lump Crab, Croutons, Parmesan Crema	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

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 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

Grilled Faroe Island Salmon with Fava Beans, English Peas, Beech Mushrooms & Parsnip Puree*	39
Pan Roasted Halibut, Asparagus & Jumbo Lump Crab Risotto, Crab Nage*	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
Half "Whole Roasted" Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique	38
Pan Roasted Prime Sirloin with Pea Tendrils, Kale, King Oyster Mushrooms, Potato Roti & Vincotto*	48
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
Asparagus & Jumbo Lump Crab Risotto	18

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PRIVATE DINING ROOMS AVAILABLE
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Gluten free pasta available upon request. *Contains Nuts.

Dessert

Warm Strawberry Rhubarb Tart with Crème Fraîche Ice Cream	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***	18
<i>Crème Brûlée, Pot de Crème Au Chocolat, Profiterole, Berries with Champagne Sabayon</i>	
Homemade Ice Cream	11
<i>Vanilla, Milk Chocolate, Coffee Cocoa Nibs</i>	
Homemade Sorbet*	11
<i>Raspberry, Lemon, Coconut</i>	
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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