

## 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
Chilled Pea Soup, Jumbo Lump Crab, Chive Crème Fraîche	18
White Asparagus with Black Truffle Vinaigrette & Parmesan	18
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



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. \*\*\* 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 Farro, Spring Peas, Asparagus & Sauce Verte*	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 Butter Whipped Potato, Exotic Mushrooms & Vincotto*	48
Medallions of Veal with Parmesan Polenta, Asparagus, Black Morels & Madeira*	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

**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

Warm Strawberry Rhubarb Tart with Crème Fraîche Ice Cream	15
Lemon Meringue Tart with Raspberries	15
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
Warm Cherry Cobbler, Almond Biscuit, Vanilla Ice Cream***	15
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>Raspberry Cassis, Strawberry Lemon, Coconut</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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