

# M I S T R A L

To Place an Order for Curbside Takeout or Delivery, please call

**617-351-2618**

\*Please inquire for daily specials

## Appetizers

- Grilled Portobello Mushroom "Carpaccio" with Roasted Pepper Agrodolce & Arugula \$19
- Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy\* \$24
- Steamed Black Mussels with Smoked Tomato Marinère, Grilled Semolina Toast \$21
- Maine Crab Ravioli, Thyme & Tomato Broth \$22
- House-Made Pappardelle, Wild Mushrooms, Truffle Butter, Parmesan \$24
- Foie Gras Parfait, Strawberry Balsamic Jam, Brioche \$26
- Native Tomato Bisque with Snipped Basil, Parmesan Fleuron \$18
- Lamb's Lettuce with Soft Goats Cheese & Pecan Melba, Apple Cider Vinaigrette\*\* \$19
- Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette \$16
- Paola's Caesar Salad \$17

## Thin Crust Pizzas from the Grill

- Tomato, Mozzarella & Oregano \$26
- White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula \$27
- Beef Tenderloin, Mashed Potato, Caramelized Onion & White Truffle Oil\* \$29

## Entrées

- Grilled Faroe Island Salmon, Heirloom Squash Purée, Wild Mushrooms & Marsala\* \$41
- Pan Roasted Native Halibut with Paella Style Risotto, Chorizo, Baby Clams, Piquillo Pepper & Shellfish Velouté\* \$48
- Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onion, Fingerling Potatoes\* \$68
- Chicken Milanese, Tiny Tomatoes, Parmesan Polenta, Arugula & Lemon \$28
- Pan Roasted Cornish Game Hen, Warm Spinach, Applewood Smoked Bacon, Lemon & Rosemary \$34
- Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Broccolini & Horseradish Whipped Potato\* \$47
- Roasted Rack of Colorado Lamb, Dauphinoise Potatoes, Haricot Verts, Baby Carrots & Vin Rouge\* \$68
- Half "Whole Roasted" Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique \$41
- Mistral Linguine with Cherry Tomatoes, Arugula & Parmesan\*\* \$27

## Sides

- Wild & Exotic Mushroom Risotto \$19
- Horseradish Whipped Potato \$9
- Olive Oil Roasted Broccolini \$12
- Mistral Fries \$12
- Truffle Fries \$16
- Sautéed Spinach & Garlic \$12
- Paella Style Risotto \$22

## Dessert

- Valrhona Chocolate Torte, Vanilla Bean Anglaise \$17
- Classic Crème Brûlée, Raspberries & Crunchy Palmier \$16
- Apple Tart with Vanilla Anglaise, Caramel Sauce \$16

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