MISTRAL

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 Marinére, Grilled Semolina Toast $21
Maine Crab Ravioli, Thyme & Tomato Broth $22
House-Made Pappardelle, Wild Mushrooms, Truffle Butter, Parmesan $24
Foie Gras Parfait, Apple Butter, Brioche $26
Exotic Mushroom Bislque, Parmesan Crema, 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
Black Mission Fig, Applewood Smoked Bacon, Lemon & Roasted Sage $34

Entrées
Grilled Pepper Crusted Faroe Island Salmon, Heirloom Squash Purée, Vegetable Rösti, Cider Beurre Fondue* $42
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
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 Brulée, Raspberries & Crunchy Palmier $16
Apple Tart with Vanilla Anglaise, Caramel Sauce $16

Thanksgiving Dinner
At Home
Appetizer Choice of:
MAINE LOBSTER BISQUE, COGNAC & FLEURON
or
KURI SQUASH BISQUE, MAPLE CREMA, FLEURON

Entrée:
MISTY KNOLL ORGANIC TURKEY, NATURAL PAN JUS
FINES HERBS STUFFING
VERMONT BUTTER WHIPPED POTATO
ROASTED AUTUMN HASH
CLASSIC TURKEY GRAVEY
CRANBERRY & ORANGE CHUTNEY

Dessert
THANKSGIVING COBBLER, APPLE CRANBERRY, VANILLA ANGLAISE

$180 DINNER FOR TWO
(no substitutions, order must be placed by 3pm on 11/23)

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

Mistral will be open on Thanksgiving,
Thursday, November 26th!
Hours: 1:00pm-6:00pm
Reservations are required