

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 \$18
- Sushi Grade Tuna Tartare with Crispy Wontons, Ginger & Soy* \$22
- Steamed Black Mussels with Smoked Tomato Marinère, Grilled Semolina Toast \$19
- Maine Crab Ravioli, Thyme & Tomato Broth \$19
- Foie Gras Parfait, Strawberry Balsamic Jam, Brioche \$24
- Chilled Summer Corn Soup with Crabmeat, Cilantro & Jalapeño Oil \$18
- Burrata, Oven Cured Tomato, Aged Balsamic, Basil, Sea Salt Grissini \$21
- Market Greens, Pickled Beech Mushrooms, Shaved Radishes, Dijon & Herb Vinaigrette \$15
- Baby Artichokes, Truffle Vinaigrette, Parmesan \$17
- Paola's Caesar Salad \$14

Thin Crust Pizzas from the Grill

- Tomato, Mozzarella & Oregano \$24
- White Cheese, Whipped Ricotta, Hot Pepper, Sea Salt & Arugula \$25
- Beef Tenderloin, Mashed Potato, Caramelized Onion & White Truffle Oil* \$28

Entrées

- Grilled Faroe Island Salmon, Chanterelle, Corn & Summer Squash Succotash* \$34
- Pan Roasted Native Halibut with Jumbo Lump Crab & Asparagus Risotto, Crab Velouté \$46
- Dover Sole Meunière with Lemon & Capers, Sauté of Spinach & Onion, Fingerling Potatoes* \$60
- Chicken Milanese, Tiny Tomatoes, Arugula, Parmesan, Lemon & Summer Corn Polenta \$24
- Pan Roasted Cornish Game Hen, Warm Spinach, Applewood Smoked Bacon, Lemon & Rosemary \$32
- Grilled Tenderloin of Beef, Vin Rouge, Olive Oil Roasted Asparagus & Horseradish Whipped Potato* \$45
- Roasted Rack of Colorado Lamb, Summer Bean, Tomato & Feta Salad* \$65
- Half "Whole Roasted" Duck & Wild Mushroom Risotto, Dried Wisconsin Cherry Gastrique \$35
- Mistral Linguine with Cherry Tomatoes, Arugula & Parmesan** \$25

Sides

- Wild & Exotic Mushroom Risotto \$18
- Horseradish Whipped Potato \$8
- Olive Oil Roasted Asparagus \$9
- Mistral Fries \$10
- Truffle Fries \$14
- Sautéed Spinach & Garlic \$10
- Crab & Asparagus Risotto \$19

Dessert

- Valrhona Chocolate Torte, Vanilla Bean Anglaise \$15
- Classic Crème Brûlée, Raspberries & Crunchy Palmier \$14
- Blueberry Crostada, Lemon Crème Anglaise \$13
- House-Made Chocolate Chip Cookies \$5

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