

M I S T R A L

**To Place an Order for Curbside Takeout or Delivery, please call
617-351-2618**

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, 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