

MISTRAL IS A REGIONALLY RESPONSIBLE RESTAURANT, SERVING LOCALLY CAUGHT FISH AND SEAFOOD, MEAT AND GAME THAT ARE NATURALLY NURTURED, AND ORGANIC LOCAL PRODUCE. OUR HERBS COME FROM THE HERB GARDEN ON PROPERTY WHICH WE COMPOST WITH ALL OF OUR OWN PRODUCE AND HARVEST WITH CARE.

FLAVORS TO BEGIN...

SEASONAL SPARKLER – EACH SEASON, WE FEATURE OUR SIGNATURE SPARKLING COCKTAIL, PREPARED WITH DOMAINE CARNEROS BUBBLES AND A FRUIT SOAKED IN AN ITALIAN AND A FRENCH LIQUEUR – SUMMER INSPIRES WITH PEACH SOAKED IN PALLINI PEACHELLO AND B&B	12
ROASTED TOMATO SOUP WITH ONIONS, GARLIC AND HONEY BALSAMIC WITH PEPPERED CROUTON AND PARMIGIANO- REGGIANO	9
ARTICHOKE HEART STUFFED WITH ARTICHOKE, PARMIGIANO-REGGIANO, GREMOLATA SAUCE AND CRISPY PANCETTA	14
BEEF CARPACCIO WITH TARRAGON VINAIGRETTE, PARMIGIANO-REGGIANO AND CRACKED MALABAR BLACK PEPPER	14
MUSSELS - STEAMED IN WHITE WINE, GARLIC AND BUTTER	9
PATE DE CAMPAGNE OF PORK, VEAL, CHICKEN, PISTACHIOS WITH DIJON MUSTARD, AND CORNICHONS	10

FLAVORS FROM THE GARDEN...

THE ROCKET – FARMER’S MARKET ARUGULA, ASPARAGUS, AVOCADO, AND SUMMER CITRUS VINAIGRETTE	11
SPINACH, ASIAN PEARS, FIVE SPICE CARMELIZED WALNUTS AND POIRE WILLIAM VINAIGRETTE	10
PROSCIUTTO AND PEARLS – SAN DANIELLE PROSCIUTTO, MELON PEARLS, PANNA COTTA, MELON GELEE AND WATER CRESS	13

FLAVORS OF THE MAIN COURSE...

SUN-DRIED TOMATO PENNE, ROASTED EGGPLANT, CHERRY TOMATOES, BASIL AND TOASTED PINE NUTS TOSSED WITH EXTRA VIRGIN OLIVE OIL AND PARMIGIANO-REGGIANO	19
RISI E BISI RISOTTO, ENGLISH PEAS, MOREL MUSHROOMS, ASPARAGUS, GREEN NEST WITH ORGANIC EGG	22
SEARED MANO DE LEON SCALLOPS, SPINACH RICOTTA AGNOLOTTI, DECONSTRUCTED BASIL PESTO SAUCE	29
NAKED FISH - LOCAL CATCH OF THE EVENING WITH SPRING ONION, GNUDI IN SAGE BROWN BUTTER, RAPINI AND VALENCIA ORANGE SUPREMES	30
SUMMER SOLSTICE – BAJA WHITE SHRIMP WITH ANGEL HAIR, LIGHT VERMOUTH CREAM, BABY SUMMER SQUASH, CORN AND HEIRLOOM TOMATO - LEMON VERBENA SAUCE	24
CLASSIC ROASTED TARRAGON FREE RANGE CHICKEN, POTATOES CONFIT AND BRUSSELS SPROUTS	23
BRANDT TRUE NATURAL TENDERLOIN AU POIVRE, COGNAC SAUCE AU POIVRE, ROASTED FINGERLING POTATOES AND ROSEMARY CARROTS	40
BRANDT TRUE NATURAL BISTECCA FIORENTINA – 14 OUNCE KANSAS CITY NEW YORK STEAK WITH BRAISED GREENS AND POTATOES LYONNAISE	38
LAMB RACK RUBBED WITH CUMIN AND SMOKED SEA SALT, ROASTED GARLIC, FAVA BEANS, POMME PUREE, NATURAL LAMB JUS	36

CHEF DE CUISINE MARTIN T. BATIS / RESTAURANT MANAGER MICHAEL GRAICHEN
WINE DIRECTOR AND SOMMELIER KURT KIRSCHENMAN
18% SERVICE CHARGE ADDED TO PARTIES OF SIX OR MORE. PLEASE REFRAIN FROM CELL PHONE USE.
PLEASE INFORM YOUR SERVER OF ANY HEALTH OR DIET RESTRICTIONS SO WE MAY
DO OUR BEST TO ACCOMMODATE YOUR NEEDS

