

M I S T R A L

Winter Dinner

Passed Hors d'Oeuvres

Mistral Thin Crust Pizzas: Assorted
Tomato, Mozzarella & Oregano
Beef Tenderloin, Mashed Potato & Truffle Oil
Chef's Selection

Crispy Wontons with Tuna Tartare, Soy & Ginger
Shrimp Tempura, Curried Mango-Papaya Relish
Potato Cups with Smoked Salmon & Caviar
Maine Crab Cakes with Spicy Chipotle Aioli
Crispy Crab Ravioli with Spicy Remoulade

Wild Mushroom Risotto Cake with Parmesan Crème Fraîche and Chives
Butternut Squash Risotto Cakes with Maple Sour Cream, Apples & Sage
Carpaccio of Beef with Shallot, Mustard & Arugula
Seared Foie Gras Toasts with White Truffle Oil
Crispy Duck and Sweet Potato Ravioli, Madeira & Green Peppercorns
Thai Chicken Saté with Spicy Peanut Sauce
Lemon Parmesan Arancini with Spicy Tomato Coulis
Passed Soup: Seasonal Selection

Vegetarian Hors d'Oeuvres

Wild Mushroom and Goat Cheese Won Ton
Gorgonzola Bruschetta with White Truffle Oil & Arugula
Semolina Toasts with Baked Brie & Spiced Pecans
Portobello Mushroom Toasts
Bruschetta with Roasted Peppers & Chickpea Purée
Crisp Truffled-Potato Ravioli
Mistral BBQ Potato Chips (On Bar)

Certain items may be served raw, undercooked, or may be cooked to your specifications
Please advise your Event Planner of any allergies
Please note, our menu is based on product availability and may be subject to change.

All food and beverage costs incur a minimum 18% service charge, 7% taxable administrative fee, and 7% tax

223 COLUMBUS AVE. BOSTON, MA 02116 RESERVATIONS/ 617 867 9300 FAX/ 617 351 2601

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Appetizers

Mistral Caesar Salad

Garden Greens with Tiny Tomatoes & Cabernet Vinaigrette

Lambs Lettuce Salad with Soft Goats Cheese, Apple Cider Vinaigrette, Spiced Pecans

Garden Greens with Toasted Pecans, Sugar Beets & Goat Cheese

Portobello Mushroom Carpaccio with Peppers Agrodolce & Parmesan

Tartare of Sushi Grade Tuna with Crispy Wontons, Ginger & Soy...\$18.00 per person upcharge

Wild Mushroom Risotto with Chive & Parmesan

Butternut Squash & Lobster Risotto with Sage Butter

Confit of Duck & Wild Mushroom Risotto with Shaved Reggiano & White Truffle Oil

Maine Lobster Bisque with Cognac and Fleuron

Winter Squash Bisque with Confit of Duck, Spoon of Maple Crème Fraîche

Classic French Style Onion Soup with Crouton & Gruyère

Confit of Duck with Mirepoix, Smoked Tomatoes & Lentils

Maine Crab Cake with Sauce Remoulade, Lemon Watercress Salad

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Entrées

Skillet Roasted Salmon Over Winter Vegetable Mélange, Cider-Rosemary Broth

Grilled Salmon with Roasted Squash Mash, Wild Mushroom Broth

Apple & Rosemary Grilled Salmon with a Ragout of Lentils, Smoked Bacon and Pearl Onions

Skillet Roasted Halibut/Cod with Lemon & Shrimp Risotto, Crustacean Broth

Skillet Roasted Halibut/Cod with a Ragout of White Bean, Smoked Tomato & Pesto

Pan Seared Swordfish with Roasted Yukon Potatoes & Haricot Verts, Pancetta-Thyme Beurre Blanc

Grilled Tenderloin of Beef with Horseradish Whipped Potatoes, Parsley Toast

Tournedo of Beef with Sauce Perigourdine, Roasted Broccolini & Leek Mashed Potatoes

Pan Roasted Prime Sirloin "Au Poivre" with Winter Greens & Root Vegetable Hash

Medallions of Veal with Gorgonzola Polenta, Port Wine, Onions & Sage

Roasted Cornish Game Hen with Skillet Braised Winter Vegetables

Rosemary & Lemon Roasted Hen with Warm Spinach, Onion and Bacon Salad

Half Roasted Duck with Wild Mushroom Risotto, Cranberry Gastrique

Free Range Statler Breast of Chicken with Winter Vegetable Risotto, Herb Broth

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Desserts

Warm Seasonal Fruit Croustade with Vanilla Ice Cream

Mistral Crème Brûlée

Chocolate Velvet Cake with Milk Chocolate Sauce and Vanilla Bean Ice Cream

Dessert Trio: Mini Chocolate Pot du Crème, Mini Crème Brûlée, Mixed Berries with Champagne Sabayon

Mistral Assiette : Warm Chocolate Torte with Vanilla Ice Cream, Mini Crème Brûlée,
Mixed Berries with Champagne Sabayon...*Add an additional \$7 per person*

Additionals

Salted Caramel Chocolate Truffles... \$6.00 per person
Passed or Plated for Table

Mallomars... \$5.00 per person
Passed or Plated for Table

Specialty Cakes

Choice of Chocolate or Vanilla Cake
Choice of Chocolate or Vanilla Buttercream
Simple, elegant design based on occasion

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