

share plates

asian sampler seared tuna tataki, tempura shrimp, skirt steak satay, crab spring roll (per person)	9
mediterranean roasted eggplant baba ganoush, hummus, sundried tomato pesto, fresh mozzarella, marinated olives, warm housemade pita bread (per person)	8
bruschetta trio fresh mozzarella-tomato-basil, roasted wild mushroom-truffle cacciota, & roasted pepper-italian sausage-dijon	8

first course

garlic roasted wild prawns oak fire rasted prawns, crostini, meyer lemon-roasted garlic sauce	9
prosciutto wrapped asparagus roasted parma prosciutto, organic wild arugula, toasted hazelnuts, lemon basil aioli	8.5
fresh dungeness crab cakes roasted pepper-sweet corn salad, chipotle aioli	10
crab & shrimp spring rolls deep fried, lettuce wrap, fresh mint, rice vinegar-chile sauce	9.5
fritto misto calamari, rock shrimp, green beans, onion strings, spicy aioli, housemade cocktail sauce	9

soup & salad

french onion soup gratinee gruyere swiss cheese, parmesan	7
spicy seafood chowder calamari, shrimp, ahi, salmon, sweet peppers, tomato-shellfish broth	5 / 6
classic caesar romaine hearts, parmesan, garlic crouton	6.5
mixed organic greens cherry tomatoes, toasted walnuts, balsamic vinaigrette, blue cheese	6
spinach salad organic savoy spinach, warm sonoma goat cheese, roasted wild mushrooms, roasted garlic vinaigrette	8

plates

seasonal fresh fish preparation changes daily, market price	
daily risotto preparation changes daily, market price	
grilled skirt steak angus beef, teriyaki marinade, garlic mashed potatoes, fresh vegetables, crispy onion rings	22
new york steak 'au poivre' coarsely ground black pepper crusted creekstone naturally raised angus beef, hand cut pomme frites, cognac-peppercorn sauce	29
seared ahi & tempura prawns sesame crusted sashimi grade ahi, wasabi mashed potatoes, chinese long beans, shiitake-ginger sauce	29
spring lamb sirloin oakfire roasted lamb, rosemary mashed potatoes, grilled asparagus, roasted garlic-dijon mustard sauce	21
pan roasted wild salmon served over greek salad: baby organic spring greens, tomatoes, cucumbers, red onion, kalamata olives, greek feta, citrus vinaigrette	22
pan seared sea scallops almond crust, truffle mashed potatoes, fresh vegetables, cabernet beurre rouge	22
black pepper fettucini 'carbonara' applewood smoked bacon, organic english peas, parmesan cream	16
~add chicken	19
paella prawns, mussels, chicken, andouille sausage, organic english peas, tomatoes, sweet peppers, saffron rice, shellfish broth	20
artichoke - three cheese ravioli roasted peppers, zucchini, mushrooms, fresh basil, san marzano tomato sauce, pecorino romano	16

prix fix

~ amuse bouche dungeness crab cake, roasted pepper-sweet corn salad	33
~ soup or salad spicy seafood chowder, mixed organic greens, or caesar	
~ plate artichoke-three cheese ravioli, pan roasted wild salmon, or paella	
~ dessert chocolate chambord ganache or creme brulee	
~or, with a glass of white, red, or sparkling wine (ask server for selections)	

39

mistral is now serving brunch every sunday from 11-3