



PRIVATE DINING



MISTRAL

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Whether you're hosting a small corporate gathering or celebrating a special social occasion, the Mistral Private Dining Room sets the stage for a flawless event. The space offers customizable privacy with full-length drapes and sliding glass doors, creating the ideal atmosphere for any occasion. Enjoy a curated experience with a dedicated service team and personalized touches, ensuring every detail is attended to for an unforgettable celebration.

Capacity: 12 people

FOOD AND BEVERAGE MINIMUM

Breakfast | \$350 Lunch | \$500 Dinner | \$1500

F&B Minimums do not include 20% gratuity, 5% administrative fee or applicable taxes

VENUE RENTAL FEE

Breakfast & Lunch | \$200 Dinner | \$350



APPETIZERS
CHOICE OF

Wagyu Beef Tartare*

Egg Yolk Jam, Horseradish Aioli, Crispy Shallots,
L'Etivaz, Grilled French Bread

Spring Panzanella Salad v

Baby Gem, Pea Labneh, Cucumber, Asparagus, Radish, Sunflower Seed, Sumac Vinaigrette

Mushroom Soup ^{gf}

Puffed Wild Rice, Crispy Shallots, Porcini Spice, Chives, Rosemary Duck Fat

MAIN COURSE
CHOICE OF

Chilean Seabass

Beluga Lentils, Celery Root, Charred Kale Sauce Vert,
Meyer Lemon

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak

Grilled Gem Lettuce, Garlic Breadcrumbs, King Oyster
Mushroom, Madiera Jus

SIDES

FAMILY STYLE

Crispy Fried Potatoes ^{v/gf}

Piquillo Pepper Aioli, Fine Herbs

Charred Broccolini

Piquillo Pepper Vinaigrette, Pine Nuts, Honey Ricotta Mousse

Menu below is a sample, our menu changes frequently
based on ingredient availability and seasonality

Standard 3 Course Menu | Starting at \$115

DESSERT

FAMILY STYLE

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Manzari Sorbet,
Coffee Cremieux

Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine,
Olive Oil Snow

All Pricing Includes 5% Admin Fee

Final Menu Cost to be Determined Based on Final Client Selection
Menu Items Subject to Change Based on Product Availability and Seasonality

STARTERS
FAMILY STYLE

Mezzes

Hummus, Marinated Feta, Olives, Pita

APPETIZERS
CHOICE OF

Wagyu Beef Tartare*

*Egg Yolk Jam, Horseradish Aioli, Crispy Shallots, L'Etivaz Cheese,
Grilled French Bread*

Spring Panzanella Salad^v

*Baby Gem, Pea Labneh, Cucumber, Asparagus, Radish, Sunflower
Seed, Sumac Vinaigrette*

Mushroom Soup^{gf}

*Puffed Wild Rice, Crispy Shallots, Porcini Spice, Chives, Rosemary
Duck Fat*



MAIN COURSE
CHOICE OF

Chilean Seabass

*Beluga Lentils, Celery Root, Charred Kale Sauce Vert,
Meyer Lemon*

Wild Acres Grilled Chicken^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak

*Grilled Gem Lettuce, Garlic Breakcrumbs, King Oyster
Mushroom, Madiera Jus*

*Menu below is a sample, our menu changes frequently
based on ingredient availability and seasonality*

Standard 4 Course Menu | Starting at \$130

SIDES

FAMILY STYLE

Crispy Fried Potatoes^{v/gf}

*Piquillo Pepper Aioli, Fine
Herbs*

^{gf}

Charred Broccolini

Honey Ricotta Mousse, Pine Nuts, Piquillo Pepper Vinaigrette

DESSERT

FAMILY STYLE

Chocolate Decadence

*Flourless Chocolate Cake, Mascarpone, Manzari Sorbet
Coffee Cremieux*

Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine, Olive Oil Snow

*All Pricing Includes 5% Admin Fee
Final Menu Cost to be Determined Based on Final Client Selection
Menu Items Subject to Change Based on Product Availability and Seasonality*



STARTERS

FAMILY STYLE

Mezzes

Hummus, Marinated Feta, Olives, Pita

APPETIZERS

CHOICE OF

Wagyu Beef Tartare*

*Egg Yolk Jam, Horseradish Aioli, Crispy Shallots, L'Etivaz Cheese,
Grilled French Bread*

Spring Panzanella Salad^v

*Baby Gem, Pea Labneh, Cucumber, Asparagus, Radish, Sunflower Seed,
Sumac Vinaigrette*

Mushroom Soup^{gf}

Puffed Wild Rice, Crispy Shallots, Porcini Spice, Chives, Rosemary Duck Fat

MID COURSE

CHOICE OF

Pappardelle

Lamb Ragu, Green Chickpea, Carrot, Fennel, Pecorino Romano, Mint

Bucatini

Lobster, Roasted Tomato, Lovage Breadcrumbs, Roe Butter, Espelette, Basil

Swiss Chard Pansotti^v

*Pine nut puree, Swiss Chard Pesto, Candied Pine Nut,
Parmigiano Reggiano, lemon zest*

MAIN COURSE

CHOICE OF

Chilean Seabass^{gf}

*Beluga Lentils, Celery Root, Charred Kale Sauce Vert,
Meyer Lemon*

Wild Acres Grilled Chicken

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak

*Grilled Gem Lettuce, Garlic Breadcrumbs, King Oyster Mushroom,
Madiera Jus*

*Menu below is a sample, our menu changes frequently
based on ingredient availability and seasonality*

Standard 5 Course Menu | Starting at \$145

SIDES

FAMILY STYLE

Crispy Fried Potatoes^{gf}

Piquillo Pepper Aioli, Fine Herbs

Charred Broccolini

Piquillo Pepper Vinaigrette, Pine Nuts, Honey Ricotta Mousse

DESSERT

FAMILY STYLE

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Manzari Sorbet, Coffee Cremieux

Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine, Olive Oil Snow

*All Pricing Includes 5% Admin Fee
Final Menu Cost to be Determined Based on Final Client Selection
Menu Items Subject to Change Based on Product Availability and Seasonality*