



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

Mushroom Soup ^{gf}

*Puffed Wild Rice, Crispy Shallot, Porcini Spice, Chive
Rosemary Duck Fat*

Belgian Endive Salad ^v

*Rogue Creamery "Smokey Blue", First Kiss Apple, Candied Hazelnut
Mizuna, Banyuls Vinaigrette*

Wagyu Beef Tartare*

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

MAIN COURSE

CHOICE OF

Branzino a la Plancha ^{gf}

*Cranberry Bean, Patty Pan Squash, Cherry Tomato
Saffron Broth, Nasturtium*

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak* ^{gf}

*Pomme Pont Neuf, Tendersweet Cabbage
Ginger Beef Jus*

SIDES

FAMILY STYLE

Crispy Fried Potatoes ^{v/gf}

Piquillo Pepper Aioli, Fine Herbs

Roasted Asparagus ^{v/gf}

Bernaise, Lime, Tarragon, Aleppo Pepper

*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, Chocolate Sorbet
Coffee Cremeux*

Olive Oil Cake

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

v = Vegetarian | gf = Gluten-Free

*Food and beverage charges are subject to an 20.00% service fee, which is paid to hourly wait staff and service staff involved in the event's service.
A 5.00% administrative fee will also apply, to cover overhead costs. The administrative fee will not be distributed to wait staff or service employees.
Final Menu Cost to be Determined Based on Final Client Selection.*



STARTERS

FAMILY STYLE

Mezzes

Hummus, Marinated Olives, Feta, Pita

APPETIZERS

CHOICE OF

Mushroom Soup^{gf}

*Puffed Wild Rice, Crispy Shallot, Porcini Spice
Chive Rosemary Duck Fat*

Belgian Endive Salad^v

*Rogue Creamery "Smokey Blue", First Kiss Apple, Candied
Hazelnut, Mizuna, Banyuls Vinaigrette*

Wagyu Beef Tartare*

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

MAIN COURSE

CHOICE OF

Branzino a la Plancha^{gf}

*Cranberry Bean, Patty Pan Squash, Cherry Tomato
Saffron Broth, Nasturtium*

Wild Acres Grilled Chicken^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak*^{gf}

*Pomme Pont Neuf, Tendersweet Cabbage
Ginger Beef Jus*

SIDES

FAMILY STYLE

Crispy Fried Potatoes^{v/gf}

Piquillo Pepper Aioli, Fine Herbs

Roasted Asparagus^{v/gf}

Bernaise, Lime, Tarragon, Aleppo Pepper

DESSERT

FAMILY STYLE

Chocolate Decadence

*Flourless Chocolate Cake, Mascarpone, Chocolate Sorbet
Coffee Cremeux*

Olive Oil Cake

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

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

Standard 4 Course Menu | Starting at \$130

v = Vegetarian | gf = Gluten-Free

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Final Menu Cost to be Determined Based on Final Client Selection.*



STARTERS

FAMILY STYLE

Mezzes

Hummus, Marinated Olives, Feta, Pita

APPETIZERS

CHOICE OF

Mushroom Soup^{gf}

*Puffed Wild Rice, Crispy Shallot, Porcini Spice
Chive Rosemary Duck Fat*

Belgian Endive Salad^v

*Rogue Creamery "Smokey Blue", First Kiss Apple, Candied
Hazelnut, Mizuna, Banyuls Vinaigrette*

Wagyu Beef Tartare*

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

MID COURSE

CHOICE OF

Garganelli

*Italian Sausage, Broccoli Rabe, Piquillo Pepper Relish
Pecorino Romano, Fennel Breadcrumb*

Lobster Risotto^{gf}

*Chanterelle Mushroom, Corn, Scallion, Espelette Butter
Preserved Lemon*

Squash Ravioli^v

*Delicata Squash, Taleggio, Pumpkin Seed Dukkha
Aleppo Honey Butter, Rosemary*

MAIN COURSE

CHOICE OF

Branzino a la Plancha^{gf}

*Cranberry Bean, Patty Pan Squash, Cherry Tomato
Saffron Broth, Nasturtium*

Wild Acres Grilled Chicken^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

American Wagyu Flat Iron Steak*^{gf}

*Pomme Pont Neuf, Tendersweet Cabbage
Ginger Beef 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^{v/gf}

Piquillo Pepper Aioli, Fine Herbs

Roasted Asparagus^{v/gf}

Bernaise, Lime, Tarragon, Aleppo Pepper

DESSERT

FAMILY STYLE

Chocolate Decadence

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

Olive Oil Cake

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

v = Vegetarian | gf = Gluten-Free

*Food and beverage charges are subject to an 20.00% service fee, which is paid to hourly wait staff and service staff involved in the event's service.
A 5.00% administrative fee will also apply, to cover overhead costs. The administrative fee will not be distributed to wait staff or service employees.
Final Menu Cost to be Determined Based on Final Client Selection.*