



PRIVATE DINING





# MISTRAL

PRIVATE DINING

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

**Artichoke Salad \***

Fried Chicken Egg, Asparagus, Ricotta Salata, Mizuna  
Oregano, Bagna Cauda

**Watermelon & Tomato Salad**

Feta Mousse, Cucumber, Radish, Pita Chip, Mint  
Sumac 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**<sup>gf</sup>

Summer Bean, Patty Pan Squash, Cherry Tomato  
Saffron Broth, Nasturtium

**Wild Acres Grilled Chicken**<sup>gf</sup>

Mojo Verde, Snap Pea Salad, Charred Lemon

**American Wagyu Flat Iron Steak**<sup>\* gf</sup>

Pomme Pont Neuf, Tendersweet Cabbage  
Ginger, Beef Jus

SIDES  
FAMILY STYLE

**Crispy Fried Potatoes**<sup>v/gf</sup>

Piquillo Pepper Aioli, Fine Herbs

**Roasted Asparagus**<sup>v/gf</sup>

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, Manzari Sorbet  
Coffee Cremieux

**Olive Oil Cake**

Labneh Ice Cream, Citrus Segment, Clementine  
Olive Oil Snow

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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

v = Vegetarian | gf = Gluten-Free

# MISTRAL

PRIVATE DINING



## STARTERS

### FAMILY STYLE

#### **Mezzes**

Hummus, Marinated Olives, Feta  
Pita

## APPETIZERS

### CHOICE OF

#### **Artichoke Salad** \*

Fried Chicken Egg, Asparagus, Ricotta Salata, Mizuna  
Oregano, Bagna Cauda

#### **Watermelon & Tomato Salad**

Feta Mousse, Cucumber, Radish, Pita Chip, Mint  
Sumac 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** <sup>gf</sup>

Summer Bean, Patty Pan Squash, Cherry Tomato  
Saffron Broth, Nasturtium

#### **Wild Acres Grilled Chicken** <sup>gf</sup>

Mojo Verde, Snap Pea Salad, Charred Lemon

#### **American Wagyu Flat Iron Steak** \* <sup>gf</sup>

Pomme Pont Neuf, Tendersweet Cabbage  
Ginger, Beef 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** <sup>v/gf</sup>

Piquillo Pepper Aioli, Fine Herbs

#### **Roasted Asparagus** <sup>v/gf</sup>

Bernaise, Lime, Tarragon, Aleppo Pepper

## 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

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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

v = Vegetarian | gf = Gluten-Free



## STARTERS

### FAMILY STYLE

#### Mezzes

Hummus, Marinated Olives, Feta  
Pita

## APPETIZERS

### CHOICE OF

#### Artichoke Salad \*

Fried Chicken Egg, Asparagus, Ricotta Salata, Mizuna  
Oregano, Bagna Cauda

#### Watermelon & Tomato Salad

Feta Mousse, Cucumber, Radish, Pita Chip, Mint  
Sumac 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 Breadcrumbs

#### Lobster Risotto <sup>gf</sup>

Chanterelle Mushroom, Corn, Scallion, Espelette Butter  
Preserved Lemon

#### Swiss Chard Pansotti <sup>v</sup>

Pine nut puree, Swiss Chard Pesto, Candied Pine Nut  
Parmigiano Reggiano, Lemon Zest

## MAIN COURSE

### CHOICE OF

#### Branzino a la Plancha <sup>gf</sup>

Summer Bean, Patty Pan Squash, Cherry Tomato  
Saffron Broth, Nasturtium

#### Wild Acres Grilled Chicken <sup>gf</sup>

Mojo Verde, Snap Pea Salad, Charred Lemon

#### American Wagyu Flat Iron Steak <sup>\* gf</sup>

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 <sup>v/gf</sup>

Piquillo Pepper Aioli, Fine Herbs

#### Roasted Asparagus <sup>v/gf</sup>

Bernaise, Lime, Tarragon, Aleppo Pepper

## DESSERT

### FAMILY STYLE

#### Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Manzani  
Sorbet Coffee Cremieux

#### Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine  
Olive Oil Snow

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.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

<sup>v</sup> = Vegetarian | <sup>gf</sup> = Gluten-Free