



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

Artichoke Salad

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

Watermelon & Tomato Salad ^v

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 ^{gf}

Little neck clam, Olive Oil Potato Puree, Fennel
Fresno, Sauce Vongole

American Wagyu Flat Iron Steak

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

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

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, Manzari 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.



STARTERS

FAMILY STYLE

Mezzes

Hummus, Marinated Feta, Olives
Pita

APPETIZERS

CHOICE OF

Artichoke Salad

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

Watermelon & Tomato Salad ^v

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 ^{gf}

Little neck clam, Olive Oil Potato Puree, Fennel
Fresno, Sauce Vongole

American Wagyu Flat Iron Steak

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

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

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

Roasted Asparagus ^{v/gf}

Bernaise, Lime, Tarragon, Aleppo Pepper

DESSERT

FAMILY STYLE

Chocolate Decadence

Flourless Chocolate Cake, Mascarpone, Manzani Sorbet
Coffee Crèmeux

Olive Oil Cake

Labneh Ice Cream, Citrus Segment, Clementine
Olive Oil Snow

^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 Feta, Olives
Pita*

APPETIZERS

CHOICE OF

Artichoke Salad

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

Watermelon & Tomato Salad ^v

*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 Breadcrumb*

Lobster Risotto ^{gf}

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

Swiss Chard Pansotti ^v

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

MAIN COURSE

CHOICE OF

Branzino a la Plancha ^{gf}

*Little neck clam, Olive Oil Potato Puree, Fennel
Fresno, Sauce Vongole*

American Wagyu Flat Iron Steak

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

Wild Acres Grilled Chicken ^{gf}

Mojo Verde, Snap Pea Salad, Charred Lemon

*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, Manzari Sorbet
Coffee Cremieux*

Olive Oil Cake

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

v = Vegetarian | gf = Gluten-Free

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