



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:

Wagyu Beef Tartare*

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

Spring Panzanella Salad

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

Mushroom Soup

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

MAIN COURSE

CHOICE OF:

Chilean Seabass ^{gf}

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

Chermoula Spiced Chicken ^{gf}

Sumac Spring Onions, Pomegranate Reduction, Charred Lemon

American Wagyu Flat Iron Steak

Parsnip, Brussel Sprouts, Cremini, Sauce Chasseur

SIDES

FAMILY STYLE:

Crispy Fried Potatoes

Green Schug 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

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.

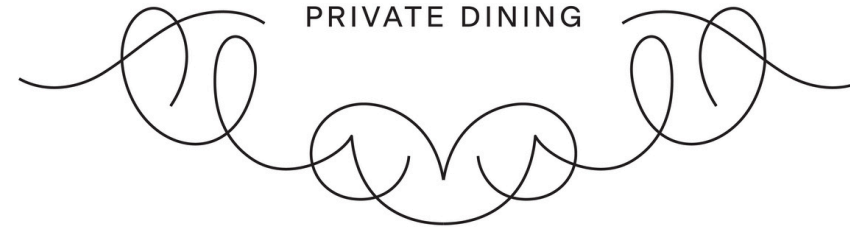
Final Menu Cost to be Determined Based on Final Client Selection.

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

Standard 4 Course Menu | Starting at \$130

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SPREADS

FAMILY STYLE:

Hummus

Crispy Chickpeas, Tehina, Pita

Mezzes

Marinated Feta, Olives

APPETIZERS

CHOICE OF:

Wagyu Beef Tartare*

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

Spring Panzanella Salad

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

Mushroom Soup

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

MAIN COURSE

CHOICE OF:

Chilean Seabass^{gf}

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

Chermoula Spiced Chicken^{gf}

Sumac Spring Onions, Pomegranate Reduction, Charred Lemon

American Wagyu Flat Iron Steak

Parsnip, Brussels Sprouts, Cremini, Sauce Chasseur

SIDES

FAMILY STYLE:

Crispy Fried Potatoes*

Green Shug Aioli, Fine Herbs

Charred Broccolini^{gf}

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

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.



TO SHARE
FAMILY STYLE:

Hummus
Crispy Chickpeas, Tehina, Pita

Mezzes
Marinated Feta, Olives

APPETIZERS
CHOICE OF:

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

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

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

MID COURSE
CHOICE OF:

Pappardelle
Lamb Ragu, Green Chickpea, Carrot, Fennel, Pea Tip, Pecorino Romano, Mint

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

Chicken Tortellini
Hen of the Woods Mushroom, Parsnip, Fall Brodo

MAIN COURSE
CHOICE OF:

Chilean Seabass ^{gf}
Beluga Lentils, Celery Root, Charred Kale Sauce Vert, Meyer Lemon

Chermoula Spiced Chicken ^{gf}
Sumac Spring Onions, Pomegranate Reduction, Charred Lemon

American Wagyu Flat Iron Steak
Parsnip, Brussel Sprouts, Cremini, Sauce Chasseur

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
Green Schug Aioli, Fines Herbes

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

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.