

MISTRAL

Sunday Brunch

Sample Menu

Mistral Bakeshop

Coffee Cake with Apple Butter... Complimentary
Croissant... 1.75 pc
Two Baked-to-Order Sticky Buns (allow 15 minutes) ... 6
Cider Donut Holes ... 6
Hot Callebaut Chocolate, Hand-Crafted Marshmallow... 5

Appetizers

Island Creek Oysters (6ea), Cranberry Apple Mignonette*	15
Gratin of Pink Grapefruit, Brown Sugar & Champagne Sabayon	6
Cantaloupe, Lime Sorbet, Maldon Sea Salt, Extra Virgin Olive Oil	7
Riesling Poached Red Pear, Honeyed Ricotta, Ginger Galette	7
Greek-Style Yogurt Panna Cotta, Almond Granola Clusters, Native Honey & Apricots	6
Rillettes of Smoked Salmon, Crème Fraîche, Toasted Handmade Bagel	7
Add 30g Israeli Osetra Caviar	125
Classic Crepes a l'Orange, Citrus Curd Crème	9
White Truffle 3-Minute Duck Egg, Brioche Toast	16
Foie Gras Parfait, Toasted Pullman Brioche	9

Mistral Thin Crust 12-Inch Pizzas from the Grill

Shaved Ham, Quail Eggs, Fontina, Onion & Cracked Black Pepper	12
Smoked Salmon, Lyonnaise Potatoes, Crème Fraiche & Chive	14

Please advise your server of any food allergies.

*Contains or may contain raw or undercooked ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

An 18% gratuity will be added to parties of 6 or more.

* due to the chef's extensive use of fresh, seasonal ingredients, our menu is always subject to minor changes

Entree

Hubbardston Organic Farm Eggs (3ea Almost Any Style)	9
Organic Farm Eggs Piperade (3ea, Scrambled with Onion, Sweet & Hot Peppers)	11
Add: Shaved Rosemary Ham , Neiman Ranch Bacon , Chicken Sausage or Breakfast Sausage	4
Grilled Ribeye Steak & Eggs or Frites	22
Native Foraged Mushroom, Spinach & Gruyere Frittata	13
Egg Whites , Oven-Cured Tomato , Vermont Creamery Goat Cheese & Basil Frittata	11
Native Maine Lobster & Chive Omelet , Vermont Butter, Sea Salt	18

Items Above Served with Pommes Lyonnaise For Sharing
Choice of Corn, White or Wheat Pullman Toast

Classic Eggs Benedict, Smoked Pork Loin, Hollandaise, Black Truffle, Pommes Lyonnaise	15
Cinnamon French Toast, Armagnac Raisins, Crème Fraiche	12
Classic Belgian Waffle, Berries, Maple Walnut Ice Cream, Walnut Croquant & Chantilly Pastry Cream	13
Apple-Cranberry French Toast, Roasted Pears, Crème Fraiche	12
Lemon-Blueberry Pancakes, Devonshire Cream	12
Honeycrisp Apple Pancakes, Apple Butter	12
Coco Powder Pancakes with Nutella, Hazelnuts & Shaved Chocolate	13
Prime Sirloin Burger, Gruyere, Caramelized Onion, House-Cured Bacon, Chanterelles, Rosemary Frites	15
Spaghettini with Poached Duck Egg, Shaved Ham, Pecorino Romano & Black Pepper	14
Neiman Ranch Bacon , Lambs Lettuce, Oven-Cured Tomato Sandwich, Rosemary Frites	11

White Truffle Supplement... 75

Sides

Rosemary Frites 6	
Neiman Ranch Bacon 4	
Rosemary Ham 4	
Choice of Toast & House Made Jam 3	
	Lyonnaise Potatoes 2.5
	Chicken Sausage 4
	Breakfast Sausage 4

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