

Mistral Blows...

By Marshall Berenson, *Bailli*



1 Bailli Marshall Berenson, Mindy Shanfeld, Dame Marci Cohen, Lynn Rice, Malu Siskind and Chevalier Neal Siskind.

2 Vice Conseiller Gastronomique Camilo Gutiérrez, Gabriella Santos, Cindi D'Andrea and Vice Chargé de Presse Richard DeAgazio.

3 Island Creek oyster with apple granité.

4 Cherie Thompson, Chevalier Michael Winter, Ecuyer Evan Winter and Chevalier Richard Lipof.



5 Dame Carol Goldberg, Bailli Hon. Avram Goldberg and Bailli Marshall Berenson.

Mistral is both a weather event and a wonder—the former a strong, cold wind in the south of France and the latter a bistro in Boston's stylish South End. Owner/Chef Jamie Mammano has been crafting delicious French Mediterranean cuisine at Mistral since 1997, the year of the Boston Bailliage's first foray to this sophisticated Provençal restaurant. Winter was just upon us as we anticipated our annual holiday dinner on December 8. So, without forbearance, we reveled in the elegance of Mistral—the site of so many wonderful meals and special events in the lives of Boston confrères—and celebrated the season bedecked in holiday cheer and vestments.

Served with Veuve Clicquot N.V., Chef Mammano's hors d'oeuvres could not have been more delicious. We socialized while nibbling tuna tartare wonton with soy and ginger, duck and sweet potato ravioli with Madeira, lobster-beet risotto cakes with crème fraîche, and beef carpaccio with shallots and mustard.

Upon taking our seats for dinner, we were served Island Creek oysters on the half shell with a delicate apple granité. A top-off of the reception champagne gave us an indication of the night's progression. Arriving next was Hudson Valley foie gras parfait with port and fig compote and housemade brioche, paired with a crisp Château Ste. Michelle Saint M Riesling 2011. With Nantucket Bay scallops at the beginning of their short season, we savored the preparation of scallop glacé with watercress, married with Domäne Wachau Grüner Veltliner Wachau Valley 2012.

Leaving the sea with a flourish, we made landfall with exquisite venison with poivrade, garnet yams, and chestnuts, accompanied by Domaine Paul Autard Côtes du Rhône Rhône Valley 2011. For the entrée, dry-aged prime sirloin with Robuchon potatoes, maitake mushrooms, bone marrow, and Vincotto was coupled with Banshee Rickshaw Cabernet Sauvignon 2011.

Rounding out the repast was a sweet trio comprised of chocolate *pot de crème*, crème brûlée, and mixed berries with champagne sabayon, escorted by the rustic M. Chapoutier Banyuls 2011. The winds of winter were now free to whip into a frenzy far from the more temperate namesake of our gracious hosts, as we set out for home still savoring the gastronomic delights of the evening in our memories. Vive la Chaîne! 🍷

PHOTOS BY RICHARD DEAGAZIO