

Mille Fleurs

SAMPLE MENU

*Our menu changes daily for lunch and dinner with respect
to the availability of the freshest ingredients*

- ◆ Prix-Fixe Five-Course Menu 90◆
With Wine Pairings 130
- ◆ Prix-Fixe Seven-Course Menu 110◆
Includes Fruit Sorbet and Cheese Course
With Wine Pairings 165
- ◆ Available until 9pm◆
Entire table only please

🍷 Appetizers

Herring and Aquavit

Purple Potato-Beet Carpaccio,
Chive Vinaigrette 24

◆ Sautéed Soft Shell Crab

Served on Asian Slaw,
Micro Greens 21

White Asparagus

Parma Prosciutto, Tres Leche,
Blood Orange 22

◆ Beef Tartare

Sweet Red Onions, Seeded Sourdough Crostini 24

🍷 Soups

White Asparagus Soup V

Orange Segments, Toasted Almonds 18

Lobster Bisque

Shrimp, Cauliflower, Curry, Dill 19

🍷 Salads

Farmer's Market Garden Salad V

Sliced Vegetables,
Red Wine-Shallot Vinaigrette 18

Spinach Salad V

Pear, Humboldt Fog Chèvre,
Roasted Walnuts, Olive Oil 19

Maine Lobster Salad

Avocado, Papaya,
Grapefruit, Lemon Dressing 29

~V denotes a vegetarian dish~

Mille Fleurs

SAMPLE MENU

*Our menu changes daily for lunch and dinner with respect
to the availability of the freshest ingredients*

☉ *Seafood*

Three Seared Sea Scallops
Summer Squash, Fettuccini,
Artichokes, Saffron Sauce 38

♦ **Grilled Corvina Seabass**
Ratatouille, Green Olives, Tomato Pastis Sauce 36

Baked Salmon in Hoja Santa
Wild Rice, Green Asparagus, Champagne Sauce 35

☉ *Vegetarian*

Fresh Pea and Asparagus Risotto
Pineapple, Mint, Radicchio, Parmesan 28

Oregon Morel Mushrooms
Bed of Fettuccini, Cream, Zucchini Flowers 29

☉ *Fowl and Meat*

♦ **Duck Breast with Foie Gras**
Celery Root Mashed Potatoes,
Kumquats, Orange-Ginger Sauce 36

Duo of Pasturebird's Chicken
White Asparagus, Fresh Peas, Morel Mushroom Sauce 34

Angus Beef Filet
Purple Potatoes, Green Beans,
Blue Cheese, Cabernet Sauce 46

Kurobuta Pork Chop
Flageolets, Spätzle, Smoked Paprika Sauce 34

Wiener Schnitzel
Arugula, Beets, Quail Egg, Capers, Lemon Butter 38

☉ *Side Dishes*

Chino's Farm Green Beans / Garlic / Parsley 8
Ratatouille / Garlic / Olive Oil 8
Holland White Asparagus / Butter 12
Handmade Spätzle / Gruyère Cheese 8
Authentic Bavarian Pretzel / Dijon Mustard 3.5

*A 4% surcharge will be added to your check
An 18% service charge will be added to parties of eight or greater*

Most of our vegetables grow at nearby Chino's Farm

**Chef de Cuisine:
Martin Woesle**