

Mille Fleurs

SAMPLE MENU

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

◆ **Prix Fixe Menu \$32** ◆

(No Substitutions Please)



◆ **Chilled Zucchini Soup**, Curry, Toasted Almonds

or

◆ **Escarole Salad**, Dried Figs, Walnuts, Blue Cheese



King Salmon Cakes, White Corn, Sorrel-Champagne Sauce

or

◆ **Fresh Pea Risotto**, Pineapple, Mint, Parmesan

or

Stuffed Pasturebird's Chicken, Fresh Herbs, Garlic, Madeira Jus



◆ **Lemon Curd Cake with Berries**

Leek and Potato Soup

Light Cream, Crispy Bacon 12

Chicken Bone Broth

Shitake Mushrooms, Ginger, Watercress 16

Oregon Morel Mushrooms

Bed of Fettuccini, Fresh Peas, Cream Sauce 23

Foie Gras au Torchon

Stewed Kumquats, Arugula, Brioche 28

Chino's Farm Grilled Radicchio Salad

Chèvre, Croutons, Balsamico, Parma Prosciutto 19

Smoked Eel Frittata

Purple Potatoes, Capers, Crème Fraîche, Horseradish 22

Chicken Breast Salad

Lentils, Garden Greens, Beets, Grain Mustard Dressing 21

Maine Lobster Salad

Papaya, Grapefruit, Avocado, Lemon Emulsion 29

Grilled Alaskan Halibut

Zucchini, Artichokes, Saffron White Sauce 28

Spicy Lamb Sausages

Tabouli, Garlic, Lemon, Olive Oil 25

Sautéed Calf's Liver with Caperberries

Field Greens, Shallot-Sherry Vinegar Sauce 26

Prime Beef Hanger Steak

Brussels Sprouts, Blue Cheese, Fries, Cabernet Sauce 28

◆ **Authentic Bavarian Pretzel**, with Dijon Mustard 3.5

◆ **Vegetarian Dishes of the Day**

~split plate charge \$4.00~

A 4% surcharge will be added to your check

An 18% service charge will be added to parties of eight or greater