

Mille Fleurs

Les Délices



Elisabeth's "Forêt Noire"

Chocolate Mousse, Cherries in Port Wine, Devil's Cake
2014 Malaga, "Victoria", J. Ordonez, Spain \$12

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Peach Melba

Honey-Lavender Gelato, Meringue, Berry Coulis
2015 Ice Wine, Inniskillin "Pearl Vidal", Canada \$18

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Classic Crème Brûlée

Served with Lavender Cookies

2012 Moscato d'Asti, La Spinetta "Bricco Quaglia", Asti \$10

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Fresh Fruit and Berry Medley

Enhanced with Kirschwasser, Fruit Sorbet

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Ice Cream and Sorbet Selection

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Lunch \$11

Dinner \$13.5

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Mignardise-Cookie Plate

Homemade Mini Pastries and Chocolates \$16.5
2011 Muscat, Beaumes de Venise, France \$10

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"Tête de Moine"

Quince Paste, Raw Apple, Dried Fruit Chutney \$16
Graham's, 10-Year-Old Tawny \$10

International Cheese Plate

Assortment of Six with Condiments \$19
2008 Graham's, "LBV" \$12

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**Elisabeth Woesle
Pastry Chef**

Our coffee is 100% organic and is exclusively roasted for Mille Fleurs. Grown in Costa Rica by individual farmers, it has a full body, bright with dried fruit and caramel flavors, and finishes with a syrupy mouthfeel and lingering chocolate notes.

Our water-processed decaf provides a wonderful complement.

Coffee service available as a French Press or Classic Drip

~Please inquire with your server for additional coffee offerings~