

# 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~