

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

◆ **Gravlax***
Purslane, Cucumbers,
Trout Roe, Honey Mustard Sauce 22

Yellowfin Tuna Tartar*
Asian Red Carrot Slaw, Lime,
Sour Cream, Cress 22

Last of Season White Asparagus
Serrano Ham, Tres Leche,
Orange, Sherry Vinaigrette 21

◆ **Beef Carpaccio***
Arugula, Quail Egg, Truffle Oil, Crostini 23

☉ Soups

White Asparagus Soup V
Orange Segments, Toasted Almonds 17

Lobster Bisque
Trout Quenelles, Cognac, Cream, Dill 18

Assorted Mushroom Soup V
Dry Sherry, Parsley Purée 16

☉ Salads

Farmer's Market Garden Salad V
Sliced Vegetables,
Red Wine-Shallot Vinaigrette 18

Heirloom Tomato Tower V
Buffalo Mozzarella, Sweet Onion,
Eggplant, Basil, Olive Oil 19

Wild Caught Shrimp Salad
Avocado, Papaya, Mixed Greens
Grapefruit, Lemon Dressing 26

V denotes a vegetarian dish

** Denotes items served raw or undercooked or may contain raw or undercooked ingredients*

~Most of our vegetables grow at nearby Chino's Farm~

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🍷 *Seafood*

♦ **Baquetta Seabass***

Ratatouille, Fried Eggplant, Purple Potatoes, Saffron Sauce 35

Grilled King Salmon*

Wild Rice, Asparagus, Champagne-Sorrel Sauce 36

Two Maryland Softshell Crab

White Corn, Basil, Tomato, Garlic-Lemon Butter 38

🍷 *Vegetarian / Vegan*

White Asparagus Three Ways

Pan-Fried in Bread Crumbs, in Champagne Vinaigrette, Velouté 28

Mushroom Risotto with Summer Truffles

Radicchio, Arugula, Pecorino 35

🍷 *Fowl and Meat*

Pasturebird's Farm Chicken Breast

Morels, Spinach, Carrots, Cream Sauce 35

Quail and Foie Gras*

Bok Choy, Nicola Potato Beignets,
Sage, Orange-Ginger Sauce 38

Angus Beef Filet*

Turnips, Green Beans, Cipollini Onions,
Green Peppercorn Sauce 45

♦ **Silver Fern Farm Venison Loin***

Broccoli, Red Cabbage, Grilled Peach,
Spätzle, Cacao-Juniper Berry Sauce 42

Wiener Schnitzel

Beets, Arugula, Quail Egg, Caperberries, Lemon Butter 38

🍷 *Side Dishes*

Chino's Farm White Corn 8

French Green Beans / Garlic / Parsley 8

Holland White Asparagus / Butter / Sea Salt 12

Handmade Spätzle / Gruyère Cheese 8

Authentic Bavarian Pretzel / Dijon Mustard 3.5

** Denotes items served raw or undercooked or may contain raw or undercooked ingredients*

A 4% surcharge will be added to your check

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

**Chef de Cuisine:
Martin Woesle**