

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)

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◆ **Roasted Fennel Soup**, Orange, Almonds

or

Petite Caesar Salad, Anchovies, Croutons

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Veal Bolognese, Portabella Mushrooms, Fettuccini, Pecorino

or

Grilled Salmon*, Basmati Rice, Bok Choy, Saffron-White Wine Sauce

or

◆ **Ratatouille and Chino's Farm Corn**, Lemon, Thyme

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◆ **Peach and Cherry Clafoutis**, Vanilla Ice Cream

◆ **Chilled Cucumber Soup**

Watermelon, Mint, Sour Cream 14

Lobster Bisque

White Corn, Cognac, Cream, Dill 18

◆ **Heirloom Tomato Salad**

Buffalo Mozzarella, Basil, Olive Oil Dressing 19

◆ **Farmer's Market Garden Salad**

Sliced Vegetables, Red Wine Vinaigrette 19

Grilled Chicken Breast Salad

Beets, Lentils, Grain-Mustard Dressing 21

Chicken Liver Pâté

Peach Jam, Belgium Endive, Brioche 19

Angus Beef Carpaccio*

Arugula, Truffle Oil, Quail Egg 23

Maine Lobster Salad

Papaya, Grapefruit, Avocado, Lemon Emulsion 29

Gravlax*

Sliced Cucumbers, Crème Fraîche, Crostini 22

Spicy Lamb Sausages

Tabouli, Garlic, Lemon, Harissa 24

Beef Filet Cheese Burger*

Grilled Onion, Aged Cheddar, Aioli, Fries 24

Grilled Baquette Seabass*

Ratatouille, Tomato Pastis Sauce 28

Sautéed Calf's Liver*

Green Beans, Shallot-Sherry Vinegar Sauce, Purple Potatoes 26

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

◆ *Vegetarian Dish*

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

~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