

# 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*

#### **Smoked Holland Eel\***

Beet Carpaccio, Quail Egg, Fresh Horseradish 21

#### **Six Kumiai Oysters\***

On the Half Shell, Shallot-Champagne Mignonette 19

#### **Salmon Cake with Onion Sprouts**

Chino's Farm Corn, Mayo-Avocado Salsa 20

#### ◆ **Seared Hudson Valley Foie Gras\***

Peach, Endive, Brioche,

Cognac Flambéed Shallots 28 / *with black summer truffles* 47

#### **Chino's Farm French Melon**

Serrano Ham, Tête de Moine, Purslane 21

### 🍷 *Soups*

#### **Pasturebird's Chicken Bone Broth**

Ravioli, Red Carrots, Ginger, Chives 18

#### **Chilled Zucchini Soup with Curry V**

Blood Orange, Toasted Almonds 16

#### **Lobster Bisque**

Chino's Farm White Corn, Cream, Dill 19 / *with black summer truffles* 38

### 🍷 *Salads*

#### **Artisan Garden Salad V**

Vegetable Crudo,

Red Wine-Shallot Vinaigrette 18 / *with black summer truffles* 37

#### **Heirloom Tomato Salad V**

Grilled Eggplant, Buffalo Mozzarella,

Basil, Olive Oil, Balsamico 19

#### ◆ **Maine Lobster Salad**

Avocado, Garden Greens, Papaya,

Grapefruit, Lemon Dressing 29

*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~*

# Mille Fleurs

## SAMPLE MENU

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

### ☉ *Seafood*

#### **Lake Superior Whitefish "Meunière"**\*

Green Zucchini Purée, Lemon, Chino's Farm Potatoes, Brown Butter 34

#### ♦ **Grilled Corvina Seabass\***

Steamed Wild Rice, Okra, Grape Tomatoes, Saffron Sauce 36

#### **Sautéed Maine Sea Scallops**

White Corn, Fried Leeks, Tomato-Basil Sauce 38

### ☉ *Vegetarian/ Vegan*

#### **Mushroom and Kale Risotto**

Chanterelles, Shitake, Portabella,

Truffle Oil, Pecorino 29 / *with black summer truffles* 48

#### **Ratatouille with White Corn**

Pan Fried Okra, Garlic Confit, Lemon Thyme 28

### ☉ *Fowl and Meat*

#### **Pasturebird's Chicken with Herb Stuffing**

Sautéed Spinach, Carrots, Morrel Mushroom Cream Sauce 34

#### **Oven-Roasted Duck Breast\***

Cherries, Bok Choy, Mashed Potatoes,

Port-Wine Sauce 36

#### ♦ **Angus Beef Filet\***

Brussels Sprouts, Purple Potatoes, Blue Cheese,

Cabernet Sauce 45 / *with black summer truffles* 64

#### **Wiener Schnitzel**

Radicchio, Arugula, Beets, Capers, Quail Egg, Lemon Butter 39

#### **Oven-Roasted Venison Chop\***

Grilled Peach, Green Beans, Spätzle, Cacao-Red Wine Sauce 42

### ☉ *Side Dishes*

**Ratatouille / Thyme / Olive Oil** 10

**Chino's Farm White Corn** 12

**Brussels Sprouts / Garlic / Parsley** 10

**Handmade Spätzle / Gruyère Cheese** 10

**Authentic Bavarian Pretzel / Dijon Mustard** 4.5

*\* 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**