

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~

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☉ *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**