

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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◆ **Green Zucchini Soup**, Curry, Almonds

Or

Caesar Salad, Anchovies, Parmesan, Croutons

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Beef Filet Stew, Mushrooms, Spätzle, Cabernet Sauce

Or

Baked Salmon in Hoja Santa*, Wild Rice, Zucchini

Or

◆ **Mushroom Risotto**, Pecorino, Truffle Oil

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◆ **Cherry Clafoutis**, Vanilla Ice Cream

◆ **Red and Yellow Bell Pepper Soup**

Basil, Olive Oil, Pumpernickel Croutons 18

Lobster Bisque

Shrimp Boudin, Corn, Cognac 19

◆ **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

Smoked Eel Frittata*

Sweet Onions, Horseradish, Crème Fraîche, Trout Roe 26

Pickled North Sea Herring

Sliced Beets, Sweet Onions, Caraway Seeds, Vinaigrette 22

Maine Lobster Salad

Papaya, Grapefruit, Avocado, Lemon Emulsion 29

Serrano Ham and Tête de Moine

Chino's Farm Melon, Crostini 26

Petite Beef Tenderloin*

Pommes Frites, Brussels Sprouts, Green Peppercorn-Cognac Sauce 32

Grilled Swordfish*

Okra, Wild Rice, Tomato Pastis Sauce 28

Two Lamb Rib Chops*

Black Barley, Ratatouille, Lamb Jus 28

◆ **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