

# Mille Fleurs

## Restaurant Week Menu

September 23<sup>rd</sup> – September 30<sup>th</sup>

*\*Choose any 2 wine pairings for \$23\**



**Chino's Farm Tomato Soup au Gratin**  
Chèvre, Fresh Tarragon, Garlic Croutons

*Or*

**Gravlax with Green Asparagus\***  
Capers, Dill-Honey Mustard, Pumpernickel

*Or*

**Chicken and Duck Liver Pâté**  
Pink Peppercorns, Wild Arugula, Crostini

*2014 Tantara Chardonnay, "Cuvée Bertrand", Santa Barbara  
2015 Sauvignon Blanc, Iona, "Estate", Elgin Valley, South Africa  
2013 Furmint, Gróf Degenfeld, "Estate" Tokaj, Hungary*



**Whitefish and Black Mussels\***  
Fresh Artichoke Risotto, Lobster Cream Sauce

*Or*

**Wiener Schnitzel**  
Pork Tenderloin, Red Cabbage-Apple Slaw, Lingonberries, Watercress

*Or*

**Maple Leaf Farm Duck Confit**  
King Trumpet Mushrooms, Celery Root Potato Mash, Bok Choy  
*~Vegetarian and vegan course available according to product availability~*

*2014 Chardonnay, Pouilly Fuisse, Burgundy, France  
2015 Cabernet Sauvignon, Olema, Sonoma Valley  
2014 Pinot Noir Tantara, "Cuvee Bertrand", Santa Barbara*



**Apple Strudel**  
Almonds, Rum, Raisins, Caramel, Vanilla Gelato

*Or*

**Dark Chocolate-Orange Truffles**  
Candied Orange Peel

*Or*

**Sautéed Pineapple with Coconut**  
Coconut Sorbet, Biscotti



**\$ 50**

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

**A service charge of 18% will be automatically added to your check**

**A 4% surcharge will be added to your check**

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