

# Mille Fleurs

## Les Délices



### **"Opera" Cake**

**Coffee-Buttercream, Chocolate Gelato**

*2014 Malaga, "Victoria", J. Ordonez, Spain \$12*

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### **Apple Strudel**

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

*2015 Ice Wine, Inniskillin "Pearl Vidal", Canada \$18*

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### **Classic Crème Brûlée**

**Served with Lavender Cookies**

*2012 Moscato d'Asti, La Spinetta "Bricco Quaglia", Asti \$10*

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### **Fresh Fruit and Berry Medley**

**Enhanced with Kirschwasser, Fruit Sorbet**

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### **Ice Cream and Sorbet Selection**

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**Lunch \$11**

**Dinner \$13.5**

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### **"Tête de Moine"**

**Quince Paste, Raw Apple, Dried Fruit Chutney \$16**

*Graham's, 10-Year-Old Tawny \$10*

### **International Cheese Plate**

**Assortment of Six with Condiments \$19**

*2008 Graham's, "LBV" \$12*

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**Our coffee is 100% organic and is exclusively roasted for Mille Fleurs. Grown in Costa Rica by individual farmers, it has a full body, bright with dried fruit and caramel flavors, and finishes with a syrupy mouthfeel and lingering chocolate notes.**

**Our water-processed decaf provides a wonderful complement.**

**\*Coffee service available as a French Press or Classic Drip\***

**~Please inquire with your server for additional coffee offerings~**