

Mille Fleurs

Happy Thanksgiving!

Thursday, November 22nd, 2018

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appetizers

choice of:

autumn squash soup: pumpkin/butternut squash

lobster bisque: leeks/cognac,/cream

garden salad: bourbon roasted pear/shropshire/walnuts/pomegranate vinaigrette

ravioli: spinach/ricotta/pecorino

œufs: deviled eggs/caviar

foie gras au torchon: stone fruit jam/brioche *add \$10.5*

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entrées

choice of

oven-roasted mary's farm turkey

sweet potato gratin/brussels sprouts/cranberry/stuffing/gravy

salmon

broccolini/preserved lemon/le puy lentils/tarragon mustard sauce*

“wiener schnitzel”

arugula/capers/quail egg/lemon butter

new york steak

14 oz prime/green beans/mashed potatoes/mushroom sauce* *add \$15*

vegetarian tart

wild and tame mushrooms/leeks/laura chanel goat cheese

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dessert

choice of

pecan pumpkin pie

apple crisp: bourbon ice cream

salted caramel chocolate cake: chantilly

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\$74.5

children (*under 12 years old*) \$25.5

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

A 4% surcharge will be added to your check

Chef de Cuisine:

Sean McCart