

Mille Fleurs

Merry
Christmas

Monday, December 25th, 2017

Appetizers 🍷

Deep Bay Oysters on the Half Shell

Half-Dozen, Shallot-Champagne Mignonette **22**

Gravlax with Caviar

Shallots, Crème Fraîche, Capers **25**

Lobster Bisque

Shrimp Sausage, Dill, Cognac **19**

Pumpkin Soup

Austrian Pumpkin Seed Oil, Ginger, Cinnamon Croutons **15**

Farmer's Market Garden Salad

Tres Leche, Avocado, Red Wine Vinaigrette **19**

Seared Bison Carpaccio

Olives, Watercress, Truffle Oil, Quail Egg **23**

Foie Gras Terrine

Belgian Endive, Cranberry-Orange Jam, Grilled Brioche **29**

Entrees 🍷

Four Mushroom Ravioli with Black Winter Truffles

Garlic Confit, Cream, Chervil, Parmesan **36**

Grilled Salmon and Sea Scallops

Sautéed Spinach, Oyster Mushrooms, Asparagus, Citrus Sauce **38**

Whole Dover Sole "Meunière"

Steamed Vegetable Medley, Lemon, Parsley, Brown Butter **58**

"Wiener Schnitzel" of Veal Loin

Ginger-Potato Salad, Arugula, Capers, Lemon Butter **42**

Breast of Duck and Seared Foie Gras

Chestnuts, Potato Purée, Blood Orange Sauce, Fried Sage **41**

Angus Beef Filet

Purple Potato Croquettes, Turnips, Cognac-Peppercorn Sauce **47**

Desserts 🍷

Christmas Log

Pear, Praline Mousse, Meringue, Pecans **13.5**

Vanilla Crème Brûlée

Berries, Fresh Fruit, Holiday Cookie **13.5**

Fresh Fruit Salad with Kirschwasser

Coconut Sorbet, Fresh Mint **13.5**

Greek Yogurt Cheesecake

Homemade Graham Cracker, Pomegranate **13.5**



A 4% surcharge will be added to your check