

Mille Fleurs

Merry
Christmas

Sunday, December 24th, 2017



Choice of First Course

Gravlax with Caviar

Shallots / Crème Fraîche / Capers

Or

Seared Bison Carpaccio

Olives / Meyer Lemon / Watercress

Or

Jerusalem Artichoke Soup

Sunchoke Chips, Parsley Oil

Or

Tres Leche Cheese / Farmer's Market Garden Salad

Red Wine Vinaigrette

Or

Lobster Risotto

Asparagus Confetti / Radicchio / Frisée add \$4

Or

Foie Gras Torchon

Arugula / Cranberry-Orange Jam / Brioche add \$8

Choice of Fish, Meat, Vegetarian

Four Mushroom Ravioli with Black Winter Truffles

Garlic Cloves / Light Cream / Chervil / Parmesan

Or

Duo of Sea Scallops and Pike Quenelle

Wild Rice / Pea Tendrils / Lobster-Vermouth Wine Sauce

Or

Breast of Duck and Seared Foie Gras

Chestnuts / Celery Root Potato Purée / Blood Orange-Ginger Sauce

Or

"Wiener Schnitzel"

Hazelnut Spätzle / Red Cabbage / Lemon Butter Sauce

Or

Beef Filet with Cognac-Peppercorn Sauce

Turnips / Field Greens / Purple Potato Croquettes / Thyme add \$5

Or

Whole Dover Sole "Meunière"

Steamed Vegetable Medley / Lemon / Parsley / Brown Butter add \$12

Choice of Dessert

Christmas Log

Pear / Praline Mousse / Meringue / Pecans

Or

Vanilla Crème Brûlée

Berries / Fresh Fruit / Holiday Cookies

Or

Fresh Fruit Salad with Elderberry Jus

Coconut Sorbet

Or

Greek Yogurt Cheesecake

Homemade Graham Cracker / Pomegranate



\$ 94.5



A 4% surcharge will be added to your check