

# Mille Fleurs

## to try

\$9/ea

tartare toast  
sauce secrète

œufs  
deviled eggs/caviar

corn fritter  
harissa aioli

## to start

garden salad: bourbon roasted pear/shropshire blue/blood walnuts/pomegranate vinaigrette 18.0

beets: california goat cheese/hazelnut/arugula pesto 17.0

cauliflower: blood orange/pine nuts/golden raisin 16.5

lobster salad: maine lobster/papaya/grapefruit/avocado/lemon dressing 29.0

totten canal mussels: green chorizo/tomato broth/baguette 18.0

butternut squash soup: candied pecans/beechn mushrooms/cinnamon crème 16.5

mission oysters: champagne mignonette/tabasco granita\* 19.0

beef carpaccio: egg mimosa/caperberries/truffle oil/croutons\* 20.5

## to follow

chino farms ravioli: sweet potatoes/pumpkin/sage 28.5

king salmon: chanterelle mushrooms/couscous pearls/purslane\* 37.5

maine scallops: cauliflower/persimmons/turnips\* 39.0

pacific swordfish: snap peas/ambrosia potatoes/tarragon-mustard sauce\* 37.5

wiener schnitzel: radicchio/arugula/beets/capers/quail egg/lemon butter 38.0

muscovy duck: chino farm carrots/yellow polenta cake/roasted garlic sauce\* 35.5

prime new york 14oz: confit potato/haricots verts/roasted onion jus\* 49.50

## to add

haricots verts 10.0

chino farm carrots 10.0

frites 9.0

wild mushrooms 12.0

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

*Split charge for appetizer \$5 / Split charge for entrée \$7*

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

*An 18% service charge will be added to parties of eight or greater*

*Chef de Cuisine:  
Sean McCart*

# Mille Fleurs



*From Bertrand :*

*I am extremely excited to announce the dawn of a new era at Mille Fleurs:*

*I have hired Sean McCart as our new Executive Chef...*

*After 3 decades with Chef Martin Woesle at the helm, we have decided to go our separate ways and I wish him the very best.*

*We have had amazing success over the years, but I felt that Mille Fleurs kitchen needed a new direction.*

*We were the first "farm to table" restaurant in San Diego thanks to the amazing Chino Farm right down the street and other local purveyors. Our philosophy of providing the best products will remain the same but a fresher approach is needed in our kitchen.*

*Of course, our professional and friendly dining room staff will remain the same with Marko leading the way...*

*A little about Chef Sean:*

*He has been working with me as Chef de Cuisine at Mister A's for well over a year, and has proven his worth with hard work, creativity and his ability to coach, teach and enhance the abilities of his kitchen staff.*

*I expect the same from him at Mille Fleurs in this new position.. The changes will be gradually implemented, as he has to learn the lay of the land, I hope you embrace these changes.*

*Chef de Cuisine:  
Sean McCart*

*Maitre D:  
Marko Dedic*