

Mille Fleurs

3 course prix fixe 32.0

(no substitutions please)

beet salad: chioggia beets/shropshire/chino farm greens

or

minestrone soup: local vegetables

•

salmon: carrots/lentils/mustard tarragon*

or

mushroom pasta: chanterelles/fettucine/parmesan reggiano

or

hanger steak: mashed potatoes/asparagus*

•

profiteroles: vanilla/chocolate

garden salad: persian cucumbers/sungold tomatoes/pine nuts/champagne vinaigrette 14.0

chicken caesar salad: white anchovies/parmesan/caesar dressing 22.0

to add

chicken breast 8.0 / salmon 12.0 / shrimp 12.0 / prime hanger steak* 11.0*

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

lobster bisque: chino farm corn/cognac/dill 18.0

seabass: israeli couscous/asparagus 24.0

shrimp pasta: fettuccini/tomato/olives/basil/capers 25.0

bolognese pasta: linguine/parmesan reggiano 22.0

b.l.t.a: applewood bacon/lettuce/tomato/avocado 16.0

mussels: green chorizo/tomato broth/baguette 17.0

prime beef burger: aged cheddar/lettuce/tomato/aioli* 19.0

chicken wiener schnitzel: arugula salad/lingonberries/lemon butter 28.0

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

Split charge \$4

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

***Menu items subject to change
due to seasonal availability.***