

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/green asparagus/roasted onion jus* 49.50

to add

green asparagus 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*