

Mille Fleurs

prix fixe 32.0
(no substitutions please)

beet salad: candy cane beets/shropshire/chino farm greens

or

butternut squash soup: cinnamon crème fraiche

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salmon: chanterelle mushrooms/couscous pearls/purslane*

or

vegetable wrap: sundried tomatoes/eggplant/garlic aioli

or

prime hanger steak: mashed potatoes/ haricots verts*

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crème brûlée: lavender cookie

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

caesar salad: white anchovies/parmesan/caesar dressing 14.0

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

fish tacos: mango salsa/corn tortilla 16.0

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

chicken sandwich: lettuce/tomato/red onion/garlic aioli 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*