

# Mille Fleurs



**Happy New Year!**  
Sunday, December 31<sup>st</sup>, 2017



## À la Carte Appetizers

**Six Fanny Bay Oysters**

On the Half Shell, Shallot-Champagne Mignonette 21

**Salmon Tartar**

Dill Cucumbers, Crème Fraiche, Trout Roe 25

**Foie Gras au Torchon**

Belgian Endive, Cranberry-Orange Jam, Brioche 29

**Bison Carpaccio**

Quail Egg, Shiitake Mushrooms, Truffle Oil, Crostini 24

**Jerusalem Artichoke Soup**

Sunchoke Chips 16

**Lobster Bisque**

Pike Quenelles, Leeks, Cognac 19

**Lobster Salad**

Avocado, Papaya, Garden Greens, Grapefruit, Lemon Dressing 29

**Farmer's Market Garden Salad**

Pear, Sliced Vegetables, Pomegranate Seeds, Red Wine-Shallot Vinaigrette 19

## À la Carte Entrees

**Whole Dover Sole "Meunière"**

Steamed Vegetable Medley, Lemon, Parsley, Brown Butter 58

**Cod and Salmon Duo**

Oyster Mushrooms, Bok Choy, Grapefruit, Champagne Sauce 42

**Four Mushroom Risotto**

Truffle Oil, Arugula, Radicchio, Parmesan 29 / with Truffles 58

**Angus Beef Filet "Rossini"**

Foie Gras, Black Truffle Jus, Savoy Cabbage 54

**Olive Crusted Lamb Rib Chops**

Couscous, Turnips, Garlic Confit, Lamb Jus 42

**Wiener Schnitzel**

Arugula, Beets, Quail Egg, Capers, Lemon Butter 45

## À la Carte Desserts

**Praline Mousse**

Pear, Chocolate, Pecans 13.50

**Classic Crème Brûlée**

Fresh Fruit Garnish, Cranberry-Pistachio Biscotti 13.50

**Greek Yogurt Cheesecake**

Graham Cracker Crust 13.50

**Fresh Fruit and Berry Medley**

with Kirschwasser, Fruit Sorbet 13.50



*Have a fun and safe New Year's!*



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