

# Mille Fleurs

## SAMPLE MENU

*Our menu changes daily for lunch and dinner with respect to the availability of the freshest ingredients.*

◆ Prix-Fixe Five-Course Menu 90◆

With Wine Pairings 130

◆ Prix-Fixe Seven-Course Menu 110◆

Includes Fruit Sorbet and Cheese Course

With Wine Pairings 165

◆ Available until 9pm◆

Entire table only please

### 🍷 *Appetizers*

#### Huitlacoche V

Served on Fettuccini, Garlic, Cream, Pecorino 24

#### ◆ Salmon Tartar\*

White Dill Cucumbers, Crème Fraiche, Trout Roe 21

#### ◆ Beef Carpaccio\*

Truffle Oil, Quail Egg, Purslane

Petite Mushrooms 24 / Add Burgundy Truffles 43

#### Foie Gras au Torchon

Chino's Farm Figs, Belgian Endive, Brioche 28

#### Suckling Pig in Aspic

Radish, Vinaigrette, Dijon Mustard 18

### 🍷 *Soups*

#### Celery Root Soup V

Truffles, Light Cream, Parsley Purée 18

#### Lobster Bisque

Shrimp, Corn, Dill, Cognac 18

### 🍷 *Salads*

#### Boston Bibb Butter Lettuce with Truffles V

Sherry Vinaigrette, Pecorino 24

#### Farmer's Market Garden Salad V

Sliced Vegetables, Red Wine-Shallot Vinaigrette 18

#### Chino's Farm Tomato Salad V

Humboldt Fog Chèvre, Olive Oil, Balsamico, Sweet Onion, Basil 19

#### Lobster Salad

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

~V denotes a vegetarian dish~

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

Split charge for appetizer \$5

\*Most of our vegetables grow at nearby Chino's Farm\*

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## 🍷 *Seafood*

**Last of the Season Sautéed Soft Shell Crab**  
Chino's Farm Corn, Shishito Peppers,  
Garlic Lemon Butter 38

♦ **Sautéed Skate Wings\***

Wild Rice, Fennel, Olives, Saffron-White Wine Sauce 42

**Whole Dover Sole "Meunière"\***

Steamed Vegetable Medley, Lemon,  
Parsley, Brown Butter 56

## 🍷 *Vegetarian / Vegan*

**Fresh Artichoke and Ratatouille**

Bed of Quinoa, Peach Tomato, Garlic 28

**Green Asparagus Risotto**

Grilled Pineapple, Mint, Toasted Hazelnuts, Parmesan 29

## 🍷 *Fowl and Meat*

**Maple Leaf Farm Duck with Foie Gras\***

Mashed Potatoes, Green Beans, Orange-Ginger Sauce 38

♦ **Medallions of Venison Loin\***

Blackberries, Spätzle, Chanterelles, Cacao-Red Wine Sauce 42

**Angus Beef Filet\***

Point Reyes Blue Cheese, Purple Potatoes, Onion Confit, Cabernet Sauce 45

**Wiener Schnitzel**

Arugula, Tomatoes, Quail Egg, Capers, Lemon Butter 39

**Oven-Roasted Suckling Pig**

Caraway, Dark Beer Sauce, Brussels Sprouts, Mashed Potatoes 36

**Sautéed Calf's Liver "Berlin Style"\***

Apples, Potatoes, Shallot-Sherry Vinegar Sauce 35

## 🍷 *Side Dishes*

Steamed Cauliflower with Curry 10

Ratatouille with Garlic 10

White Corn with Butter 10

Spätzle with Gruyère Cheese 10

Authentic Bavarian Pretzel with Dijon Mustard 3.5

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

*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*