

Mille Fleurs

Merry Christmas!

tuesday, december 25th, 2018

to start

garden salad

honeycrisp apple/walnuts/cranberries/danish blue/dijon vinaigrette 19.0

sunchoke soup

celery root/sunchoke ships 16.0

oysters

champagne mignonette/pear granite 22.0

crab

dungeness/honeycrisp apple/hoja santa 22.0

risotto

wild & tame mushrooms/frisée/pecorino 18.0

steak tartare

bone marrow/mustard green/brioche* 20.0

foie gras

torchon/figs genoise/candied pecans/crispy oats 27.0

white truffles

whipped hen egg 65.0

to follow

chestnut ravioli

pear/sage/brown butter 28.5

scallops

le puy lentils/fennel/butternut squash* 38.0

seabass

escarole/sea lettuce/caperberry* 37.0

duck breast

dry aged/celeriac/bulgur wheat/clementine* 38.0

lamb loin

herb crusted/red potato/broccolini/lamb jus* 45.0

beef wellington

yukon purée/ bordelaise* 48.0

dessert

bûche de Noël

chocolate sponge/pastry cream/meringue 13.5

citrus pavola

pomegranate coulis/pistachios/fresh fruit 13.5

chino farm strawberry cheesecake

gram cracker/caramel gastrique 13.5

brown butter apple cake

caramelized apples/cinnamon 13.5

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

A 4% surcharge will be added to your check