

Items subject to change due to availability

# Mille Fleurs Merry Christmas!

monday, december 24<sup>th</sup>, 2018

## to start

chino greens & prosciutto: apple/walnuts/cranberries/danish blue/dijon vinaigrette

or

sunchoke soup: celery root/lobster fritter

or

crab: dungeness/honey crisp apple/hoja santa

or

risotto: wild & tame mushrooms/frisée/pecorino

or

steak tartare: bone marrow/mustard green/brioche\*

or

foie gras: torchon/figs genoise/candied pecans/crispy oats

or

white truffles: add \$60

## to follow

chestnut ravioli: pear/sage/brown butter

or

scallops: le puy lentils/fennel/butternut squash\*

or

chilean seabass: escarole/sea lettuce/caperberry\*

or

lobster: butter poached/chanterelles/parmesan polenta/kale pesto

or

duck breast: dry aged/celeriac/bulgur wheat/clementine\*

or

lamb loin: herb crusted/red potato/broccolini/lamb jus\*

or

beef wellington: yukon purée/bordelaise

## dessert

bûche de Noël: chocolate sponge/pastry cream/meringue

or

citrus pavlova: pomegranate coulis/pistachio/fresh fruit

or

chino farm strawberry cheesecake: gram cracker/caramel gastrique

or

brown butter apple cake: caramelized apple/cinnamon

**\$ 95.5**

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

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

*Chef de Cuisine:*  
*Sean McCart*

*Maître D':*  
*Marko Dedic*