

# Mille Fleurs

Happy New Year!

Monday, December 31<sup>st</sup>, 2018

## to start:

### **oysters**

champagne mignonette/pear granita\* 22.0

### **garden salad**

honeycrisp apple/walnuts/cranberries/danish blue/dijon vinaigrette 17.0

### **sunchoke soup**

celery root/sunchoke ships 16.0

### **lobster salad**

avocado/papaya/garden greens/grapefruit/lemon dressing 29.0

### **tuna**

pear/avocado/taro root\* 23.0

### **beets**

candy-cane/hazelnut/arugula/california goat cheese 18.0

### **crab**

dungeness/honeycrisp apple/hoja santa 24.0

### **foie gras**

torchon/figs genoise/candied pecans/crispy oats 22.0

## to follow:

### **agnolotti**

chestnut/chanterelles/parmesan 29.0

### **quail**

black trumpet mushrooms/ibérico ham/consommé\* 36.0

### **seabass**

kale-ricotta dumplings/mushroom broth\* 40.0

### **swordfish**

escarole/sea lettuce/caper berry\* 38.0

### **wiener schnitzel**

arugula/beets/quail egg/capers/lemon butter 45.0

### **duck breast**

celeriac/bulgur wheat/clementine\* 46.0

### **prime filet**

broccolini/baby leeks/pommes maxim/bordelaise\* 52.0

## dessert

matcha tres leches cake: raspberries/white chocolate 13.5

lemon baked hawaiian: sorbet/meringue/coconut 13.5

chocolate caramel tarte: vanilla chantilly 13.5

cardamom crème brûlée: hazelnut biscotti 13.50

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

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

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