

Mille Fleurs

dessert

chocolate bombe

dark chocolate mousse/dulcey ganache/hazelnut

2014 malaga, "victoria", j. ordonez, spain \$12

apple crisp

vanilla bourbon ice cream

2014 muscat beaumes de venise, domaine de durban, rhône \$10

vanilla panna cotta

spiced poached pear/pomegranate/pistachio

2015 ice wine, inniskillin "pearl vidal", canada \$18

st. honoré

pâte à choux/pastry cream/chantilly

madeira, "Blandy's" Alvada, 5 years old \$12

lunch \$11

dinner \$13.5

A 4% surcharge will be added to your check

Mille Fleurs

petit fours

homemade mini pastries \$14

"tête de moine"

pâte de fruit/raw apple/chino farm jam \$16

graham's, 10-year-old tawny \$10

international cheese plate

assortment of four with condiments \$19

2008 graham's, "lbv" \$12

pastry chef: kim tran

our coffee is 100% organic and is exclusively roasted for mille fleurs—beginning as an exquisite single origin peruvian blend for optimum flavor and balance, then infused with organic vanilla bean oils and roasted for a delightful, rich and smoky cup highlighting the vanilla bean essence.

our water-processed decaf provides a wonderful complement.

coffee service available as a french press or classic drip

~please inquire with your server for additional coffee offerings~