

# Mille Fleurs

## dessert

### bûche de Noël

chocolate sponge/ganache/swiss meringue  
*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~