

SAMPLE MENU
Items subject to change due to seasonal availability

Mille Fleurs

to try

\$9/ea

duck
confit donut

œufs (3)
deviled eggs/caviar

salmon
gravlax

to start

truffles: alba/linguine 70.0

ahi: pear/taro root/meyer lemon* 24.5

crab: dungeness/blood orange/hoja santa 25.0

lobster salad: maine lobster/papaya/grapefruit/lemon dressing 29.0

beets: red and yellow beets/goat cheese/hazelnut tuile 19.0

mussels: totten canal/white wine/crostini 20.0

oysters: kumamoto/kusshi/champagne mignonette/tabasco granita* 21.0

spinach soup: bloomsdale spinach/broccolini/papitas 18.0

foie gras: french toast/foie syrup/strawberry 25.0

steak tartare: dijon aioli/cornichons/chicharrón* 23.0

garden salad: honeycrisp apple/walnuts/cranberries/parmesan/dijon vinaigrette 17.0

to follow

chino farm ravioli: carnival squash/pumpkin seeds 28.5

scallops: sprouting cauliflower/kohlrabi/champagne beurre blanc* 38.0

seabass: beech mushroom/spinach gnocchi/mushroom broth* 39.0

swordfish: le puy lentils/fennel/butternut squash* 37.0

short rib: heirloom carrots/morels/polenta 34.0

pork chop: savoy cabbage/duck fat potatoes/whole grain mustard* 42.0

wiener schnitzel: arugula/capers/quail egg/lemon butter 38.0

filet: prime/aspiration/sweet onion/steak sauce* 52.5

to add

brussels sprouts 10.0 cauliflower 9.0 spinach gnocchi 12.0 duck fat potatoes 12.0

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

Split charge for appetizer \$5 / Split charge for entrée \$7

A 4% surcharge will be added to your check

An 18% service charge will be added to parties of eight or greater

Chef de Cuisine:
Sean McCart

Maître D':
Marko Dedic