

**SAMPLE MENU**

**Items subject to change due to seasonal availability**

# Mille Fleurs

**3 course prix fixe** 32.0

(no substitutions please)

**garden salad:** persian cucumbers/pecans/champagne vinaigrette

or

**spinach soup:** crème fraîche/california olive oil

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**scallops:** butternut squash/lentils/mustard-tarragon sauce\*

or

**chino farm ravioli:** carnival squash/pumpkin seeds

or

**short ribs:** polenta/broccolini\*

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**crème brûlée:** hazelnut biscotti

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**arugula salad:** beets/pecans/goat cheese/balsamic vinaigrette 17.0 / with chicken 22.0

**smoked salmon caesar salad:** persian cucumbers/parmesan/caesar dressing 24.0

**maine lobster salad:** papaya/grapefruit/avocado/lemon emulsion 29.0

**fennel soup:** torn croutons/fennel fronds 16.0

**kusshi oysters:** champagne mignonette\* 19.0

**seabass:** yellow beets/bulgur/beurre blanc\* 27.0

**shrimp:** lemon/garlic/spinach gnocchi 25.0

**mussels:** totten canal/white wine/crostini 17.0

**prime beef burger:** caramelized onion/blue cheese\* 19.0

**filet:** yukon potato/aspiration/peppercorn sauce\* 32.0

**chicken wiener schnitzel:** arugula salad/lingonberries/lemon butter 28.0

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

*Split charge \$4*

*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*