

Mille Fleurs

dessert

•
chocolate tart

mousse/caramel/hazelnuts

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

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yuzu cheesecake

citrus, curd, lemon sobet

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

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strawberries and cream

olive oil, mascarpone, chino farm strawberries

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

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citrus pavlova

lime curd/mixed berries/pastry cream

2011 Chateau Gran Juaga, Sauternes \$12

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lunch \$11

dinner \$13.5

A 4% surcharge will be added to your check

Mille Fleurs

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petit fours

homemade mini pastries \$14

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"tête de moine"

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

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

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international cheese plate

assortment of four with condiments \$19

2008 graham's, "lbv" \$12

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pastry chef: kim tran

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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~