

# Mille Fleurs

**Happy Valentine's Day!**

Thursday, February 14<sup>th</sup>, 2019

## for two

**caviar**  
buckwheat waffle  
traditional condiments

or

**black truffle**  
risotto  
parmesan reggiano

## to follow

choice of

**oysters:** kumamoto/champagne granita/caviar\*

**dungeness crab:** celery rémoulade/green apple/finger lime

**beef carpaccio:** watercress/sunchoke chips/truffle oil\*

**sea scallop:** tangerine ponzu/ginger/persian cucumber/thai basil

**quail:** ibérico ham/black trumpet mushroom/quail jus

**morel mushroom:** asparagus/english peas/pea shoots

## main

choice of

**chilean seabass:** le puy lentils/fennel/butternut squash\*

**duck two ways:** sunchoke/black truffle/pear sweet onion/whiskey duck jus\*

**wagyu filet:** roasted garlic purée/broccolini/onion ring/red wine jus\*

**lasagna:** white truffle/herb ricotta/black trumpet mushroom mornay sauce

## to finish

choice of

**chocolate tart:** mousse/caramel/hazelnuts

**strawberries and cream:** olive oil/mascarpone/chino farm strawberries

**citrus pavlova:** lime curd/mixed berries/pastry cream

**\$145 per person**

Sean McCart  
Chef De Cuisine

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

*A 4% surcharge will be added to your check*