

SAMPLE MENU

Items subject to change due to seasonal availability.

Mille Fleurs

to try

\$9/ea

tostada
seabass ceviche

œufs (3)
deviled eggs/caviar

donut
duck confit

to start

potato leek soup: crème fraîche/olive oil/brioche 18.0

crab: dungeness/blood orange/hoja santa 25.0

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

citrus and beets: cara cara/tangerine/beet root/goat cheese/avocado 20.0

clams: manila/linguine/uni butter 20.0

niçoise: bigeye tuna/green olive/fingerling potato/heirloom tomato 24.0

pork belly: berkshire/crab apple/pear compote 22.0

oysters: kumamoto/champagne granita/caviar* 21.0

truffles: alba/linguine 70.0

steak tartare: dijon aioli/cornichons/chicharrón* 23.0

garden salad: apple/celery/sunchoke/apple cider vinaigrette 17.0

to follow

pappardelle: black trumpet & cordycep mushrooms 28.5

seabass: cordyceps/spinach gnocchi/mushroom broth* 39.0

pink snapper: le puy lentils/fennel/butternut squash* 37.0

swordfish: cauliflower sprouts/kohlrabi/champagne beurre blanc* 38.0

short rib: polenta/carrots/short rib jus 33.0

lamb loin: herb crusted/brussels sprouts/bulgur wheat/parsnip* 39.0

duck: cipollini onion/sunchoke/pear/whiskey* 38.0

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

new york: prime/roasted garlic purée/broccolini/onion ring/red wine jus* 52.5
add black truffles 30.0

to add

broccolini 9.0

brussels sprouts 10.0

duck fat potatoes 12.0

truffle risotto 19.0

**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*