

# Mille Fleurs

wednesday, march 13<sup>th</sup>, 2019

## Root Vegetable Dinner

### amuse bouch

sunchokes: chips and dip

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### first

beets: beet top purée/shredded beets/beet sorbet/beet tuiles

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### second

celery root and scallops: sous vide/celeriac purée/chips

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### third

parsnip gnocchi: morel mushrooms/rocket pesto/pecorino

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### fourth

radishes and chino new potatoes

with choice of: bone in short rib *or* seabass *or* soft boiled hen egg

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### fifth

carrot trio: brûlée/cake/ice cream

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*vegetarian option \$75.0*

**\$95.0**

*Chef de Cuisine:*  
*Sean McCart*

*Maitre D':*  
*Marko Dedic*