

Mille Fleurs



2/15/19 & 2/16/19



oysters:

kumamoto/champagne granita/caviar*



truffles:

milano/linguine/pecorino



chilean seabass:

black trumpet mushrooms/new potatoes/spring pea sauce*



filet:

broccolini/truffle potatoes/steak sauce*

add milano black truffles 30.0



strawberries and cream

olive oil/mascarpone/chino farm strawberries



\$110

+ wine pairing 40.0

*please inform of any allergies
entire table only / no modifications*

Chef de Cuisine:
Sean McCart