

Mille Fleurs

wednesday, march 13th, 2019

Winter 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*