

Mille Fleurs

wednesday, april 24th, 2019

Spring Bounty Dinner

amuse bouche

sturgeon caviar/persian cucumber risotto: house buttermilk/dill/borage flowers

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first

salted potatoes: chino farm chicory/gribiche dip

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second

dungeness crab/asparagus vichyssoise: pickled ramp bulbs/new potatoes

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third

english peas: pea greens/pecorino custard

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fourth

roasted leg of spring lamb *or* local halibut *or* white asparagus
chino farm baby artichokes/spring onion bulbs/spring chimichurri*

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fifth

white chocolate: kumquat cream/english pea cake/tarragon ice cream

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\$95.0

vegetarian option \$75.0

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

*Chef de Cuisine:
Sean McCart*

*Maitre D':
Marko Dedic*