

Mille Fleurs

Happy Easter!

Sunday, April 21st, 2019



first course

choice of:

acai bowl/house made granola

coconut/chino farm strawberries/fallbrook honey

blue fin tuna

quinoa tabbouleh/meyer lemon/kosho aioli*

poached salmon/white asparagus soup

green asparagus tips/dill

duck rillettes and pâté

house made crackers/apple/two mustards/pickled vegetables

crêpes

buckwheat blinis/meyer lemon ricotta/blueberry compote

prosciutto di parma and salad

artisan greens/farro/goat cheese/rosemary vinaigrette



second course

choice of

pasta carbonara

house made spaghetti/guanciale/pecorino romano

eggs benedict

dungeness crab lumps/english muffin/herb pee wee potatoes

house cured ham steak

brioche waffle/gruyere cheese/bacon syrup vinaigrette/roasted apples/pickled red onion

smoked trout hash and eggs

swiss chard/ leeks/ winter squash/new potatoes/two poached egg/baguette toast

baja seabass

english peas/black trumpet mushrooms/new potatoes*

8oz prime newyork and eggs

gone straw farm eggs/herbed pee wee potatoes/chimichurri sauce*



dessert

choice of

strawberry and chamomile: meyer lemon/strawberry/chamomile ice cream

vanilla and praline: cocoa nib coffee/whipped madagascar vanilla/burnt caramel

chocolate: buttermilk/beet/dark chocolate/lavender



\$69.5

children (*under 12 years old*) \$25.5

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

A 4% surcharge will be added to your check

Chef de Cuisine:

Sean McCart