

Mille Fleurs

dessert

•
chocolate tart

mousse/caramel/hazelnuts

2014 malaga, "victoria", j. ordonez, spain \$12

•
yuzu cheesecake

citrus/curd/lemon sorbet

2014 muscat beaumes de venise, domaine de durban, rhône \$10

•
strawberries and cream

olive oil/mascarpone/chino farm strawberries

2015 ice wine, inniskillin "pearl vidal", canada \$18

•
vanilla wafer

coffee-cocoa nib/praline/whipped vanilla

2011 Chateau Gran Juaga, Sauternes \$12

•
lunch \$11

dinner \$13.5

A 4% surcharge will be added to your check

Mille Fleurs

•
petit fours

homemade mini pastries \$14

•
"tête de moine"

pâte de fruit/raw apple/chino farm jam \$16

graham's, 10-year-old tawny \$10

•
international cheese plate

assortment of four with condiments \$19

2008 graham's, "lbv" \$12

•
our coffee is 100% organic and is exclusively roasted for mille fleurs—beginning as an exquisite single origin peruvian blend for optimum flavor and balance, then infused with organic vanilla bean oils and roasted for a delightful, rich and smoky cup highlighting the vanilla bean essence.

our water-processed decaf provides a wonderful complement.

coffee service available as a french press or classic drip

~please inquire with your server for additional coffee offerings~