

Mille Fleurs

to try

\$7.5/ea

corn dog shrimp/old bay ketchup	œufs (3) deviled eggs/caviar	donut duck confit
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to start

carrot soup: crème fraiche/mustard seed 19.0

salt spring mussels: prosciutto broth/caramelized fennel/elephant garlic 22.0

beets: spinach pesto/hazelnut tuile/laurel goat cheese 19.0

pacific prawns: persian cucumbers/dill/horseradish cocktail sauce 24.0

oysters and pearls: siberian sturgeon caviar/kumamoto oyster* 75.0

spanish octopus: squid ink risotto/saffron emulsion/pickled seaweed 28.0

wild morels: poached egg/sugar snap peas/arugula sprouts 19.0

lobster salad: maine lobster/papaya/grapefruit/lemon dressing 29.0

lamb carpaccio: fava bean hummus/harissa yogurt/pea tendrils salad* 24.0

garden salad: chino farm vegetables/champagne vinaigrette 17.0

to follow

cauliflower: chino farm cauliflower/buckwheat/fava bean-tarragon sauce 28.5

baja seabass: bok choy/fennel purée/golden thread mushroom broth* 38.0

salmon: black trumpet mushrooms/new potatoes/spring pea sauce* 37.0

wiener schnitzel: beets/arugula/quail egg/lemon beurre blanc 38.0

duck breast: sunchoke/cipollini onion/truffle hollandaise* 38.0

new york: loaded potato/chino farm cauliflower/steak sauce* 52.5

surf & turf: short rib/scallop/celery root/morel mushroom* 54.0

rib chop: crushed garden peas/winter greens/walnut butter* 90.0

to add

mushrooms & polenta 12.0 | brussels sprouts 10.0 | duck fat potatoes 11.0

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

Split charge for appetizer \$5 / Split charge for entrée \$7

A 4% surcharge will be added to your check

An 18% service charge will be added to parties of eight or greater

*Chef de Cuisine:
Sean McCart*

*Maitre D':
Marko Dedic*