

Mille Fleurs

dessert

citrus chocolate mousse

saffron buttercream/kumquats/chino farm lemon thyme
2014 malaga, "victoria", j. ordonez, spain \$12

vanilla sponge cake

praline caramel/whipped madagascar vanilla/wafer trio
2011 Chateau Gran Juaga, Sauternes \$12

apples and cream

pine nut cake/pomegranate/brown butter
2015 ice wine, inniskillin "pearl vidal", canada \$18

chocolate mint semifreddo

nasturtium ice cream/grapefruit cheesecake
2014 muscat beaumes de venise, domaine de durban, rhône \$10

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~