

SAMPLE MENU
Subject to change due to product availability

Mille Fleurs

to try

\$7.5/ea

œufs

egg custard/caviar

crudo

scallop/tangerine

donut

duck confit

to start

white asparagus soup: chives/green asparagus tips 18.0

littleneck clams: linguine/white wine/parmesan reggiano 24.0

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

kumamoto oysters: champagne mignonette/tabasco granita* 21.0

add caviar \$ 60.0

lamb carpaccio: fava bean hummus/harissa aioli/brown butter croutons* 24.0

dungeness crab: meyer lemon/hoja santa/saffron sorbet 27.0

black trumpet mushrooms: poached egg/sugar snap peas/arugula sprouts 19.0

lobster salad: papaya/grapefruit/lemon dressing 29.0

garden salad: chino farm vegetables/champagne vinaigrette 17.0

to follow

carbonara pasta: english peas/smoked pork belly/parmesan reggiano 28.5

baja sea bass: fennel purée/golden thread mushroom broth* 38.0

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

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

berkshire pork chop: sugar snap peas/sorrel/apple* 38.0

prime new york: chino farm broccolini/onion confit/steak sauce* 52.5

australian lamb: spring onion bulb/fava beans/pistachio sauce* 50.0

to add

white asparagus 16.0

mushrooms 11.0

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