

# Mille Fleurs

Happy Mothers Day!

Sunday, May 12<sup>th</sup>, 2019



first course

*choice of:*

**crêpes**

buckwheat/meyer lemon ricotta/blueberry compote

**prosciutto de parma and salad**

artisan greens/farro/goat cheese/rosemary vinaigrette

**white asparagus soup**

poached salmon/green asparagus/dill

**maine scallop crudo**

green asparagus/lemon vinaigrette/chervil salad

**broccolini and egg**

poached gone straw egg/coppa ham/chervil hollandaise



second course

*choice of*

**eggs benedict**

dungeness crab lumps/english muffin/herb peewee potatoes

**wiener schnitzel**

chicken breast/arugula/lingonberries

**baja halibut**

chino farm radish/persian cucumber/beet root dashi\*

**roasted leg of lamb**

spring onion bulb/fava beans/pistachio sauce\*

**piedmontese filet**

broccolini/ten year aged potato pavé/steak sauce\*

**pasta carbonara**

english peas/house cured bacon/parmesan reggiano



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**