

Mille Fleurs

casual menu

beginning at 5:00pm

bites

- crab fritters: old bay aioli 12.0
œufs: deviled eggs/caviar* 9.0
salmon tartare: crostini* 13.0
artisan pretzel: dijon mustard 5.0
sliders: angus beef/blue cheese* 15.0

three course prix fixe 34.5

(a la carte pricing available)

garden salad: chino farm vegetables/champagne vinaigrette 13.0

or

soup du jour 11.0

or

ceviche: whitefish/heirloom tomato/taro chips 14.0

or

duck rillettes: pickled vegetables/whole grain mustard 14.0

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tagliatelle primavera: chino farm zucchini/cherry tomatoes 22.0

or

swordfish: green asparagus/champagne beurre blanc* 25.0

or

wiener schnitzel: chicken breast/arugula/lingonberries 22.0

or

duck confit: lentils/broccolini 23.0

or

steak frites: prime/fries/cabernet sauce* 27.0

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citrus chocolate mousse: saffron buttercream/kumquats 10.0

or

vanilla sponge cake: praline caramel/madagascar vanilla/wafer trio 10.0

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

A 4% surcharge will be added to your check