

**SAMPLE MENU**

Menu changes daily in regards to product availability

*Mille Fleurs*

**3 course prix fixe 32.0**

(no substitutions please)

**arugula salad:** fennel/hazelnut/goat cheese/balsamic vinaigrette

or

**spinach soup:** crème fraîche/chives

•

**swordfish:** peas/black trumpet mushroom/risotto\*

or

**duck confit:** lentils/broccolini

or

**carbonara pasta:** english peas/prosciutto/parmesan reggiano

•

**mint semifreddo:** nasturtium ice cream/grapefruit cheesecake

**à la carte**

**garden salad:** chino farm vegetables/champagne vinaigrette 16.0

**chicken breast salad:** beets/lentils/grain-mustard dressing 23.5

**lobster salad:** papaya/grapefruit/avocado/lemon emulsion 29.0

**charcuterie:** black truffle salumi/coppa/whole grain mustard/crostini 24.0

**cauliflower soup:** chives/olive oil 17.0

**halibut:** golden thread mushroom/fingerling potato/mushroom broth\* 29.0

**steak tartare:** dijon aioli/cornichons/crostini\* 19.0

**pork wiener schnitzel:** arugula salad/lingonberries/lemon butter 28.0

**shrimp:** fettuccini pasta/green olives/capers/pecorino\* 26.0

**hanger steak:** yukon potato/asparagus/steak sauce\* 28.0

**angus burger:** caramelized onion/avocado\* 19.0

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

*Split charge \$4*

*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*