

SAMPLE MENU

Menu changes daily in regards to product availability

Mille Fleurs

to try

\$7.5/ea

œufs
egg custard/caviar

cured salmon
avocado crème fraîche

crab
fritter/old bay aioli

to start

celery root soup: chive oil/crème fraiche 18.0

yellow fin tuna: quinoa tabbouleh/meyer lemon/kosho aioli* 24.0

kumamoto oysters: granny smith apple/cucumber/yellow tobiko* 21.0
add caviar \$60.0

beets: beet top pesto/hazelnut tuile/laurel goat cheese 19.0

steak tartare: orange caper preserve/chicharrón/béarnaise/mustard ice cream* 22.0

holland white asparagus: prosciutto/gone straw duck egg/chervil hollandaise 28.0

lobster salad: papaya/avocado/grapefruit/lemon dressing 29.0

garden salad: chino farm vegetables/champagne vinaigrette 17.0

to follow

carbonara pasta: english peas/prosciutto/parmesan reggiano 28.5

baja halibut: chino farm radish/persian cucumber/beet root dashi* 42.0

swordfish: green asparagus/champagne beurre blanc* 38.50

wiener schnitzel: beets/mixed greens/quail egg/lemon beurre blanc 38.0

berkshire pork chop: chestnut royale mushrooms/ramp chimichurri* 38.0

piemontese filet: chinos carrots/pee wee potato /steak sauce* 52.5
add black summer truffles \$25.0

australian lamb: petite leeks/fava beans/pistachio sauce* 50.0

to add

mushrooms 12.0

asparagus 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*

*Maître D':
Marko Dedic*