

Mille Fleurs

Happy Father's Day!

Sunday, June 16th, 2019

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to start

choice of:

spring tomato gazpacho

heirloom tomato/english peas/pine nuts/watercress (v) 17.0

english pea soup

morel cream (v) 16.0

surf and turf

bone marrow/fried oysters/harissa aioli/pickles* 24.0

bison tartare

marinated bison/quail egg/pickled walnut/shallot mousse* 24.50

dungeness crab

hass avocado/pink grapefruit/wood sorrel 16.0

garden salad

chino farm vegetables/champagne vinaigrette (v) 16.0

lobster salad

papaya/avocado/grapefruit/lemon dressing 29.0

raviolis

french peas/prosciutto/pea shoots/pecorino 22.0

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to follow

choice of

northwest salmon

chino farm tomatoes/pickled banana shallots/meyer lemon 32.0

baja seabass 'au pistou'

broad beans/fava beans/spring potatoes 34.0

wiener schnitzel

arugula/quail egg/lemon beurre blanc 38.0

venison chop

wild mushroom/peewee potatoes/cabernet sauce* 54.0

new york

black summer truffle pavé/grilled zucchini/Oregon pinot noir sauce* 52.50

rib chop for two

grilled asparagus/duck fat potatoes/hollandaise sauce 130.0

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dessert

choice of

citrus chocolate mousse: saffron buttercream/kumquats/chino farm lemon thyme (v) 13.50

caramel napoleon: puff pastry/whipped mascarpone/praline caramel (v) 13.50

shirley temple float: vanilla ice cream/cherry/grenadine granita (v) 13.50

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*Denotes items served raw or undercooked or may contain raw or undercooked ingredients
(v) Denotes vegetarian dish

A 4% surcharge will be added to your check

Chef de Cuisine:

Sean McCart