

SAMPLE MENU

Menu changes daily in regards to product availability

Mille Fleurs

to try

\$9/ea

œufs

deviled eggs/caviar

duck nugget

honey mustard

tostada

beef cheek/cotija

to start

spinach soup: garlic croutons (v) 17.0

garden salad: chino farm vegetables/champagne vinaigrette (v) 17.0

yellow peaches & prosciutto: cavaillon melon/burrata/petite basil 22.0

escargot: herb pistou/garlic puree/chino farm brussel sprouts 22.0

cured salmon: hass avocado/breakfast radish/taro 19.0

bison carpaccio: quail egg/shallot mousse/purslane* 22.0

tomato & strawberries: tomato water/feta cheese/petite basil (v) 23.0

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

tuna tartare: persian cucumbers/avocado/taro chips 26.0

to follow

ravioli: french peas/prosciutto/pecorino 28.0

scallop: yellow corn/king trumpet mushroom/heirloom tomatoes* 38.0

john dory: green asparagus/champagne beurre blanc* 59.0

wiener schnitzel: tomatoes/arugula/quail egg/lemon beurre blanc 39.0

labelle farm duck breast: morels/spring garlic/wild rice/veggie-demi 39.0

grilled new york: black truffle pavé/summer squash/steak sauce* 52.5

venison chop: golden thread mushrooms/peewee potatoes/madeira sauce* 62.5

to add

duck fat potatoes 12.0 | green asparagus (v) 11.0 | black truffle risotto (v) 16.0

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

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*