

# mille fleurs

## dessert

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### coconut ice cream cake

praline caramel/vanilla joconde / almond crunch

*2011 Chateau Gran Juaga, Sauternes \$12*

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### peach galette

sunflower seeds praline/orange cream/  
vanilla ice cream

*2009 Moscato Passito, Marengo, Asti, Piedmont \$25*

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### cherry tiramisu

luxardo liquor/cherry mascarpone/roasted chocolate

*2014 muscat beaumes de venise, domaine de durban, rhône \$10*

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**lunch \$11**

**dinner \$13.5**

A 4% surcharge will be added to your check

# mille fleurs

## assorted chocolates

house made and hand dipped chocolates \$16

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## “tête de moine”

pâte de fruit/raw apple/chino farm jam \$16

*graham's, 10-year-old tawny \$10*

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## international cheese plate

assortment of four with condiments \$19

*2008 graham's, “lbv” \$12*

our coffee is 100% organic and is exclusively roasted for mille fleurs—beginning as an exquisite single origin peruvian blend for optimum flavor and balance, then infused with organic vanilla bean oils and roasted for a delightful, rich and smoky cup highlighting the vanilla bean essence.

our water-processed decaf provides a wonderful complement.

\*coffee service available as a french press or classic drip\*

~please inquire with your server for additional coffee offerings~