

# Mille Fleurs

## Restaurant Week Substitute & a La Carte Menu

*first price listed is the substitute cost / second price listed is the a la carte cost*

<u>to try</u>		
\$9/ea		
tostada (3)	œufs (3)	donut (3)
seabass ceviche	deviled eggs/caviar	duck confit

### to start

**oysters:** kumamoto/champagne granita/caviar\* 8.0 / 21.0

**corn soup:** corn fritter/crème fraiche/ 0 / 18.0

**crab:** dungeness/tomatoes/herb salad 11.0 / 25.0

**lobster salad:** maine lobster/papaya/grapefruit/lemon dressing 15.0 / 29.0

**bison carpaccio:** dijon aioli/cornichons/chicharrones 9.0 / 23.0

### to follow

**ravioli:** tomato/smoked parmesan cheese/basil crisps 0 / 28.0

**maine scallops:** chino farm corn/european chanterelles/saffron sauce \* 11.0 / 42.0

**dover sole:** cauliflower sprouts/asparagus/champagne beurre blanc\* 27.5 / 61.5

**prime 10oz filet:** chino farm carrots/black truffle pave/steak sauce 25.5 / 59.5

**wiener schnitzel:** arugula/capers/quail egg/lemon butter 7.5 / 39.5

*\*Denotes items served raw or undercooked or may contain raw or undercooked ingredients  
Split charge for appetizer \$5 / Split charge for entrée \$7*

