

# Mille Fleurs

## Restaurant Week Menu September 2019

- choose any 2 wine pairings \$24.5 -



### red and yellow beets

burrata cheese/hazelnut tuile/champagne vinaigrette  
*or*

### salmon tartare

hass avocado/mango/taro chip  
*or*

### santa barbra shrimp/garden greens

lemon dressing/chino's vegetables  
*or*

### housemade tortellini pasta

muscovy duck/cilantro blooms/mushroom broth



### baja seabass

zucchini/garden pesto/butter ball potatoes\*  
*or*

### berkshire pork chop

potato dumpling/caramelized apple puree/pork sauce\*  
*or*

### roasted "poussin" chicken

matsutake mushroom/wild rice/three mustard sauce  
*or*

### snake river farm prime steak

cabernet sauce/black truffle pavé  
*or*

### tagliatelle pasta

chino farm corn/sun gold tomatoes/pecorino cheese



### gianduja pot de crème

kumquat confit/ hazelnut nougatine  
*or*

### vanilla goat cheesecake

passion fruit coulis/white chocolate macadamia  
*or*

choice of housemade ice cream or sorbet

**\$50**

Chef de Cuisine: Sean McCart

*\*Denotes items served raw or undercooked or may contain raw or undercooked ingredients  
a service charge of 18% will be automatically added to your check  
a 4% surcharge will be added to your check*