

mille fleurs

All of us at Mille Fleurs

wish you the

happiest of holidays.

Thank you very much

for your support

throughout the year.



mille fleurs

Merry Christmas!

tuesday, december 24th, 2019

to start

winter salad: anjou pear/pecorino romano/honey balsamic dressing/golden raisins (V)

or

lobster chowder: lobster fritter/chive blossoms

or

atlantic herring: heritage potato/celery salad/bloody mary sauce*

or

veal sweetbreads: parsnip puree/black truffle/enoki mushrooms/curry oil

or

dungeness crab ravioli: saffron/lemongrass-ginger sauce/cilantro flowers

or

housemade linguine: chanterelle/king trumpet/oyster mushrooms

white alba truffles: add \$55 (V)

to follow

red grouper: prawn tortellini/cauliflower puree/chardonnay & seaweed nage

or

scallops: pancetta/watercress/chestnut velouté/granny smith crisps*

or

lamb loin "wellington": madeira truffle sauce/roasted romanesco duo

or

veal osso buco: creamy polenta/brussels sprouts/heirloom carrots/claret reduction

or

hubbard squash ravioli: pear/sage/brown butter (V)

or

sterling farm prime filet: black truffle pavé/cabernet sauce/grilled yu choy/add 7.0

or

atlantic turbot: petit leeks/alaskan potatoes/fennel croquettes/pernod sauce/add 7.0

dessert

croque en bouche: citrus profiteroles/rose hip caramel/whipped ganache

or

bûche de Noël: hazelnut praline/chocolate mousse/meringue

or

ginger bread pudding: apple & quince/crème anglaise/rosemary

\$ 95.5

A 4% surcharge will be added to your check

Chef de Cuisine: Sean McCart

Maitre D': Marko Dedic