

mille fleurs

Happy Thanksgiving!

Thursday, November 28nd, 2019



appetizers

choice of:

chino squash soup: hubbard & butternut squash/pepitas/sage

lobster bisque: lobster fritter/cognac/cream

autumn salad: bourbon roasted pears/shropshire/walnuts/pomegranate vinaigrette

ravioli: pumpkin/burrata/pecorino

œufs: deviled eggs/caviar

chino farm persimmons: vanilla carrot puree/granola/pepitas/burrata



entrées

choice of

diestel farm turkey

mashed potatoes/garlic roasted green beans/cranberry/stuffing/gravy

salmon

brussel sprouts/spelt risotto/chervil root puree/tarragon mustard sauce*

“wiener schnitzel”

arugula/capers/quail egg/lemon butter sauce

14 oz prime new york

roasted heirloom carrots/sweet potato au gratin/bordelaise sauce* add \$15

John dory

fava beans/chanterelle/champagne beurre blanc

vegetarian tart

chanterelle mushrooms/arugula/laura chenel goat cheese



dessert

choice of

pecan pumpkin pie

apple crisp: bourbon ice cream

salted caramel chocolate cake: chantilly



\$74.5

children (*under 12 years old*) \$25.5

*Denotes items served raw or undercooked or may contain raw or undercooked ingredients

A 4% surcharge will be added to your check

Chef de Cuisine: Sean McCart

