

mille fleurs

Happy New Year!

Tuesday, December 31st, 2019

•

yuzu cured salmon

compressed persian cucumber/tangerine gelée/oyster crema

Or

prime beef carpaccio

orange caper reserve/spiced tomato compote/beef broth hollandaise

•

butter poached maine lobster

celery root three ways/lobster sauce

Or

housemade pumpkin tortellini

chestnuts/spiced pumpkin seeds/sage beurre noisette

•

pan seared george's bank scallops

creamy pecorino risotto/wild mushrooms/champagne sauce

Or

quail roulade

grilled morel mushrooms/parsnip puree

•

sterling farm prime beef filet

charcoal roasted carrots/nasturtium purée/bone marrow/bordelaise sauce

Or

pan roasted atlantic john dory

grain mustard crust/creamed leeks/potato terrine/bordelaise*

•

dark chocolate gateau marcel

Or

black currant pavlova

•

\$135