

mille fleurs

Restaurant Week January 2020

\$50

choose any 2 wine pairings +\$25.5



Chino's Farm Beets

red & yellow beets/burrata/black truffle "crema"

-Or-

Winter Salad

shaved brussels sprouts/ granny smith apples/
shropshire blue /warm crispy porkbelly dressing

-Or-

Buttermilk/Squash Heirloom Polenta

creamy pecorino / wild and tame mushrooms

-Or-

Cauliflower Soup

roasted florets/house smoked trout/chives



Housemade Butternut Agnolotti

laura chenel goat cheese/pepitas/sage beurre noisette

-Or-

Boneless Roasted Manchester Farm Quail

chanterelle mushrooms/parsnip purée/madeira jus

-Or-

Baja Striped Bass

butternut squash/swiss chard/lemon thyme beurre blanc

-Or-

Silver Creek Farms Pork Chop

pan roasted yams/broccolini/charred onion/mustard sauce



Sam's "Baked Alaska"

rose meringue/banana-chocolate ice cream/carob pound cake

-Or-

Ginger Crème Brulée

candied citrus segments/shortbread

-Or-

Crêpe "Cake"

goat ricotta whip/pear-date butter/apricot sorbet/hazelnuts

*A 4% surcharge will be added to your check
An 18% service charge will be added to your check*