

mille fleurs

to try

\$9/ea

deviled eggs
masago caviar

lobster bites
tart shell/saffron

to start

maine lobster bisque: nantucket scallops/ leek fondue/ crème fraiche 19.5

beet salad: roasted walnuts/prosciutto/goat cheese 19.5

classic caesar: little gem/parmesan tuile/brown butter croutons 19.5

prime filet tartare: chicharron/black truffle aioli/parmesan* 23.5

lobster salad: papaya/avocado/grapefruit/lemon dressing 29.5

dungeness crab: daikon radish/moro blood orange/avocado/mango* 26.5

salt spring island mussels: tagliatelle/fennel/shallots/garlic/white wine 25.5

pacific gold oysters: minus 8 red verjus mignonette 29.5

to follow

wild pacific halibut: apple fennel salad/peas/fennel foam 42.0

dover sole for two: lemon brown butter/ spoon spinach/confit potatoes 99.0

striped bass: bulgar/cauliflower/asparagus/sorrel 38.0

strauss farm wiener schnitzel: potato salad/arugula/quail egg/lemon butter 39.0

maple leaf duck breast: wild rice/ginger/soy/sesame* 42.5

three cheese agnolotti: shaved fresh european black truffles (v) 35.5

"1855" black angus filet: charred onion/broccolini/sauce au poivre* 52.5

35 day dry aged prime ribeye: cauliflower au gratin/asparagus/bordelaise* 55.5

to add

\$10/ea

charred broccolini

brussel sprouts/lardons

mushrooms risotto

Maître D': Marko Dedic

Chef de Cuisine: Michael Moritz

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

A 4% surcharge will be added to your check

mille fleurs

tasting menu



beet salad

roasted walnuts/prosciutto/goat cheese



dungeness crab

daikon radish/moro blood orange/avocado/mango*



wild pacific halibut

apple fennel salad/peas/fennel foam



duck breast *

wild rice/ginger/soy/sesame



crème bavaroise aux fraises

strawberry bavarian/lychee/mango/shortbread



5 courses 125.0

+wine pairing +40.0

*please inform your server of any allergies
entire table only / no modifications
not available one hour before closing*

Music Nights

We will have Randy on the piano Thursday-Saturday.

Come join us on the patio or in the bar!

Happy Hour Specials at the Bar

Pull up a chair and enjoy our happy hour.

Join us for specially priced food, wine & beer.

(served in the bar only)

Sunday-Thursday from 5:00 - 6:30 p.m.