

mille fleurs

3 course prix fixe 32.0

(no substitutions please)

choice of soup

or

garden salad: fresh chino farm vegetables/champagne vinaigrette (v) 12.5

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local halibut: apple fennel salad/peas/fennel foam 26.5

or

duck confit: shallot cream/cordyceps mushrooms/walnuts 25.0

or

three cheese agnolotti: shaved fresh european truffles 19.5

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vanilla cheesecake: strawberry olive oil sorbet 10.5

à la carte

traditional french onion soup: brioche crostini/gruyere 15.0

lobster bisque: bay scallops/braised leeks/chives 18.5

jidori chicken salad: lentils/grain-mustard dressing 22.0

housemade tagliatelle: mediterranean black mussels/pistou* 20.5

salmon cakes: zucchini/saffron sauce/heirloom tomatoes 27.0

north atlantic scallops: apple fennel salad/peas/fennel foam 28.0

maine lobster salad: papaya/grapefruit/avocado/lemon emulsion 29.0

hill farm pork schnitzel: potato salad/arugula/lemon butter 23.0

angus burger: carmelized onion/bleu cheese/fries* 19.5

poulet coq au vin: pearl onions/beechn mushrooms/red wine reduction 28.5

**Denotes items served raw or undercooked or may contain raw or undercooked ingredients
(v) denotes vegetarian dishes*

*Split charge \$4 / A 4% surcharge will be added to your check
An 18% service charge will be added to parties of eight or greater*

*Chef de Cuisine: Michael Moritz Maitre D: Marko Dedic
Culinary Director: Stephane Voitzwinkler*