

mille fleurs

housemade "epi" baguette: herb & shallot butter 2.5 (per person)

to start

deviled eggs (3) 5.5

homemade "pâté de campagne": gherkins/mustard/crostini 9.0

chilled watermelon gazpacho (v) 12.0

lobster bisque: chino's farm sweet corn 13.0

steak tartare: traditional preparation/crostini* 19.5

prosciutto de parma & local farm melon: melon coulis 19.5

local farm garden salad: summer vegetables/champagne vinaigrette 14.0

baby beet salad: baby arugula/feta/horseradish emulsion 16.0

chino's heirloom tomato salad: burrata/grilled eggplant/garlic olive oil 19.5

mussels "provençale": fresh herb butter* 15.0

salmon belly "tartare": lemon zest oil/chives/taro root* 17.0

traditional "escargots": garlic/shallots/parsley butter 19.5

housemade brioche & lingonberry jam/free sautéed duck "foie" 27.5

mille fleurs lobster salad: avocado/papaya/lemon dressing 29.5

main course

saffron risotto: french peas/asparagus confetti/romano cheese 19.5

parmesan & almond crusted seabass: lemon-thyme velouté 29.5

grilled atlantic salmon: champagne-chive beurre blanc 34.5

pan seared rare tuna "ahi": sauce vierge/asparagus 33.5

housemade linguine "fruits de mer": black tiger shrimp/calamari/clams 38.5

whole dover sole: traditional lemon brown butter 59.5

duck confit: green beans/rosemary potatoes/quercynoise sauce 29.0

prime ny (8 oz) "steak frites": cognac black pepper sauce/yukon gold fries 32.5

our traditional "wienerschnitzel": lemon caper butter/arugula 36.5

roasted lamb chops: "herbes de provence"/garlic butter 43.5

prime angus beef filet (8 oz): madeira truffle sauce 43.5

side dishes

mac&cheese "mille fleurs": comté cheese/black truffles 13.5

yukon gold fries 8.5 "truffled" yukon gold fries 9.5 green beans almondine 9.5

ratatouille provençale 9.5 cauliflower gratin 9.5 chino's farm white corn 10.5



Maître D': Marko Dedic

Chef de Cuisine: Michael Moritz

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

A 4% surcharge will be added to your check