

mille fleurs

lunch menu

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

to start

deviled eggs (3) 5.5

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

chilled watermelon gazpacho (v) 12.0

lobster bisque: chino's farm sweet corn 13.0

mussels "provençale": fresh herb butter* 15.0

steak tartare: traditional preparation/crostini* 17.0

local farm garden salad: summer vegetables/champagne vinaigrette 12.0

chino's heirloom tomato salad: grilled eggplant/garlic olive oil 18.0

prosciutto de parma & local farm melon: melon coulis 17.0

salmon belly "tartare": lemon zest oil/chives/taro chips* 16.5

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

main

grilled chicken breast salad: grain mustard dressing 21.5

mille fleurs lobster salad (1/2 lobster): avocado/papaya/lemon dressing 29.5

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

housemade linguine & clams: fresh herbs/chardonnay sauce 21.5

parmesan/almond crusted seabass: lemon-thyme velouté 25.5

grilled atlantic salmon: champagne-chive beurre blanc 29.5

hand-cut angus beef burger (1/2 lb): comté cheese/aioli/fries 22.0

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

our traditional chicken "schnitzel": lemon caper butter/arugula 22.5

side dishes

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

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

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



Maitre 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