

mille fleurs

brunch 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

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

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

gonestraw farm organic eggs (served with rosemary potatoes)

the american: roasted pork belly/grilled sausage/eggs your way 19.5

eggs benedict: spinach "florentine" (v) or with prosciutto 20.5

fine herbes omelette: comté cheese/chives/fresh herbs (v) 19.5

truffled omelette: crème fraiche/black truffles 26.5

duck confit "machaca": sweet onions/micro cilantro 20.5

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

grilled atlantic salmon: champagne-chive beurre blanc 29.5

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

duck confit: green beans/rosemary potatoes/querçynoise sauce 27.0

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

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

side dishes

yukon gold fries 8.5

"truffled" fries 9.5

green beans almondine 9.5

cauliflower gratin 9.5

ratatouille provençale 9.5