

# mille fleurs

## brunch menu

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

## to start

deviled eggs (3) 5.5

chilled farmer's market melon gazpacho (V) 12.0

heirloom tomato bisque (V) 13.5

mac&cheese "mille fleurs": comté cheese/black truffles 14.5

local farm garden salad: summer vegetables/champagne vinaigrette 12.0

fried squash blossom: simply fried/fleur de sel (V) 14.5

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

free sautéed "foie gras": housemade brioche & lingonberry chutney 27.5

## gonestraw farm organic eggs (served with rosemary potatoes)

quiche "lorraine": bacon/onions/small salad 19.0

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

## main

grilled chicken breast salad: grain mustard dressing 21.5

mille fleurs shrimp salad: avocado/papaya/lemon dressing 26.0

wild & tame mushroom risotto: chanterelle/crimini/pecorino/fresh herbs 23.0

idaho rainbow trout: capers/white wine sauce 26.0

parmesan/almond crusted seabass: lemon-thyme velouté 35.0

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

prime beef burger (8oz): comté/arugula/heirloom tomato 23.5

prime ny (8oz) "steak frites": cognac black pepper sauce/yukon gold fries 33.5

our traditional chicken "schnitzel": lemon caper butter 24.5

## side dishes

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



*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 / Split Entrée Fee is 3.5*