

# mille fleurs

wine corkage fee per bottle: 40.0 (2 max per table)/ bottles featured on our wine list will not be served  
housemade "epi" baguette: herb & shallot butter 2.5 (per person)

## to share or start

deviled eggs: tapenade "caviar" (3) 5.5  
zucchini squash blossom: simply fried/fleur de sel (3) 14.5  
mussels "provençale": fresh herb butter 15.0  
baby calamari tempura: shishito peppers 15.5

## to start (again)

mushroom soup: dry sherry/pesto (V) 13.5  
garden salad: summer vegetables/champagne vinaigrette (V) 14.0 add chicken breast +9.5  
beluga lentil salad: celery/carrots/shallots 15.5  
baby beet salad: baby arugula/feta/horseradish emulsion (V) 16.0  
heirloom tomato salad: garlic vinaigrette/burrata/basil 18.5  
prosciutto & chino's farm melon: melon coulis/basil 18.5  
roasted quail "filet": prosciutto/chanterelles/jus 18.5  
salmon belly tartare: crème fraiche/chives/meyer lemon\* 19.5  
traditional "escargots": garlic/shallots/parsley butter 19.5  
beef carpaccio: shaved parmesan/truffle oil/arugula\* 19.5  
free sautéed "foie gras": house made brioche & lingonberry chutney 27.5  
mille fleurs lobster salad: avocado/papaya/lemon dressing 29.5

## main course

wild & tame mushroom risotto: chanterelle/crimini/pecorino/fresh herbs (V) 25.5  
ora king salmon: pan roasted/"pistou" sauce 36.5  
parmesan & almond crusted corvina seabass: lemon-thyme velouté 39.5  
pan sautéed scallops: romesco sauce/shishito peppers 38.5  
black tiger shrimp "scampi style": linguine/tomato/chardonnay sauce 39.5  
whole dover sole: traditional lemon brown butter 61.5  
salmon creek farms pork chop: charcutiere sauce 36.5  
prime ny (8 oz) "steak frites": cognac black pepper sauce/yukon gold fries 39.0  
our traditional "wiener schnitzel": lemon caper butter 38.5  
prime angus beef filet (8 oz): duo of madeira truffle sauce & béarnaise 48.5

## side dishes (V) choice of 3 sides 22.5

"truffled" yukon gold fries 9.5	chino's farm corn 10.5	grilled broccolini 9.5
yukon gold fries 8.5	green beans almondine 9.5	cauliflower gratin 9.5

Maître D': Marko Dedić

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*