

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 (3) 5.5

chilled chino's farm melon gazpacho (V) 12.0

chino's farm sweet corn soup 13.5

zucchini squash blossom: simply fried/fleur de sel 14.5

garden salad: summer vegetables/champagne vinaigrette (V) 14.0 add chicken breast +9.5

baby beet salad: baby arugula/feta cheese/horseradish emulsion (V) 16.0

heirloom tomato salad: garlic vinaigrette/burrata/basil 18.5

mussels "provençale": fresh herb butter 15.0

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

steak tartare: parmesan/chicharron* 19.5

free sautéed duck "foie gras": house made brioche & lingonberry chutney 27.5

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

main course

mushroom risotto: crimini/pecorino/fresh herbs (V) 23.0

wild local halibut: yellow pepper coulis/chorizo 33.5

parmesan & almond crusted corvina seabass: lemon-thyme velouté 39.5

pan sautéed scallops: romesco sauce/shishitos 38.5

black tiger shrimp "scampi style": linguine/tomato/white wine sauce 39.5

whole dover sole: traditional lemon brown butter 61.5

maple leaf duck breast: chino's haricot verts/ cassis reduction 34.5

prime ny (8 oz)"steak frites": cognac black pepper sauce/yukon gold fries 39.0

our traditional pork "wienerschnitzel": lemon caper butter 31.0

roasted lamb chops: "herbes de provence" butter 43.5

prime angus beef filet (8 oz): duo of madeira truffle sauce & béarnaise 48.5

side dishes(V) choice of 3 sides 22.5

yukon gold fries 8.5 "truffled" yukon gold fries 9.5 chino's farm sweet corn 10.5

green beans almondine 9.5 cauliflower gratin 9.5 chino's squash "sofrito" 9.5



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