

mille fleurs

wine corkage fee per bottle: 40.0 (2 max per table)/bottles featured on our wine list will not be allowed

lunch menu

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

to start

deviled eggs (3) 5.5

chino's farm sweet corn soup 13.5

chilled farmer's market melon gazpacho (V) 12.0

local farm garden salad: summer vegetables/champagne vinaigrette 12.0

heirloom tomato salad: garlic extra virgin olive oil/burrata/basil 18.0

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

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

hand-cut prime beef steak "tartare": parmesan/chicharron 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

spinach quiche: bacon/onions/small salad 19.5

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

idaho river trout: pan sautéed whole/"meunière" 22.5

wild local halibut: grilled/yellow pepper coulis/chorizo 27.5

black tiger shrimp "scampi style": linguine/tomato/white wine sauce 33.5

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

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

prime ny (8oz) "steak frites": cognac black pepper sauce/yukon 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 chino's squash "sofrito" 9.5



Maître 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