

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 share

deviled eggs (3) 5.5

baby calamari: shishito peppers 15.5

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

mussels "provençale": fresh herb butter 15.0

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

hand-cut prime beef steak "tartare": parmesan/chicharron 19.5

to start

mushroom soup: dry sherry/pesto (V) 13.0

local farm garden salad: summer vegetables/champagne vinaigrette 12.0

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

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

parmesan & almond crusted corvina seabass: lemon-thyme velouté 29.5

ora king salmon: pan roasted/"pistou" sauce 34.5

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): comte/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

grilled broccolini 9.5

chino's farm sweet corn 11.5

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