

mille fleurs

brunch menu

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

to start

deviled eggs (3) 5.5

chino’s farm pumpkin soup: cinnamon croutons/crème fraiche (V) 13.5

mac&cheese “mille fleurs”: comté cheese/black truffles 14.5

local farm garden salad: summer vegetables/champagne vinaigrette 12.0

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

mussels “provencale”: fresh herb butter 15.0

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

local farm organic egg items, served w/ rosemary potatoes

quiche “lorraine” & small salad: bacon/onions/spinach 19.0

french toast, mascarpone filled: fresh berries, syrup side 19.0

avocado country bread toast, choice of eggs 19.5

prosciutto croque “madame”, choice of eggs 19.5

the american: roasted pork belly/grilled sausage/eggs your way 19.5

eggs benedict: spinach “florentine” 19.5 (V) or with prosciutto 21.5

fine herbes omelette: comté cheese/chives/fresh herbs (V) 19.5

truffled omelette: crème fraîche/black truffles 26.5

prime ny (8oz) “steak & eggs”: cognac black pepper sauce/fries 33.5

main

grilled chicken breast salad: grain mustard dressing 21.5

mille fleurs lobster salad (1/2 lobster): avocado/papaya/lemon dressing 26.0

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

braised short ribs on housemade tagliatelle: oyster mushrooms, corn 28.5

ora king salmon: pan roasted/”pistou” sauce 29.0

parmesan/almond crusted seabass: lemon-thyme velouté 29.5

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

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

our traditional chicken “schnitzel”: lemon caper butter 24.5

side dishes

yukon gold fries 8.5

fresh berries 9.5

“truffled” fries 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