

mille fleurs

Merry Christmas!

Thursday, December 24th, 2020

5pm-9pm

to start, choice of:

maine lobster bisque: lobster fritter/chive blossoms

traditional onion soup: brioche/comté and gruyère cheeses

winter salad: anjou pear/pecorino/honey balsamic dressing/golden raisins (v)

prime filet carpaccio: truffle oil/parmesan shavings/mache

braised short rib ravioli: truffle and madeira sauce filling

dungeness crab: avocado/grapefruit segments/sauce aurore

housemade linguini: chanterelle/king trumpet/oyster mushrooms

add shaved black truffle to any dish +\$25

to follow

ora king salmon “croustillant”: mushroom duxelles/sauce bearnaise

pan sauteed john dory: champagne butter/chives

george’s bank scallops: romesco sauce/shishito peppers

our traditional veal “wienerschnitzel”: lemon caper butter

lamb osso bucco: creamy polenta/heirloom carrots/claret reduction

prime beef filet “chateaubriand”: black truffle/madeira sauce or “au poivre vert”

broken arrow ranch venison chop: juniper berry/port sauce add \$10

vegetarian “pot pie”: farmer’s market winter vegetables

dessert

bûche de noel: chocolate & raspberry mousse/coulis

crème brûlée aux 4 épices: four spices/ginger “sables”

pavlova of winter fruits and berries: meringue

\$95.5 per person