

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: tapenade "caviar" (3) 7.5
zucchini squash blossom: simply fried/fleur de sel (3) 14.5
mussels "provençale": fresh herb butter 16.0
baby calamari tempura: shishito peppers 15.5
black tiger shrimp "cocktail": fried avocado/housemade cocktail sauce 19.5

to start (again)

chinos pumpkin soup: crème fraiche/cinnamon croutons 13.0
local farm garden salad: champagne vinaigrette (V) 15.0 add chicken breast +9.5
black lentil salad: celery/carrots/shallots (V) 15.5
baby beet salad: baby arugula/burrata/horseradish emulsion (V) 16.0
traditional "escargots": garlic/shallots/parsley butter 19.5
beef carpaccio: shaved parmesan/truffle oil/arugula* 19.5
housemade linguine & clams: clam sauce/white wine/fresh herbs 23.0
free sautéed "foie gras": house made brioche & lingonberry chutney 27.5
mille fleurs lobster salad (1/2 lobster): avocado/papaya/lemon dressing 29.5

main course

wild & tame mushroom risotto: chanterelle/cremini/pecorino/fresh herbs (V) 25.5
braised short ribs on housemade tagliatelle: oyster mushrooms/chino's corn 29.5
pan sauteed king salmon "à l'oseille": sorrel/dry vermouth sauce 31.0
line caught pacific swordfish: cauliflower/capers 32.5
parmesan & almond crusted seabass: lemon-thyme velouté 39.5
pan sautéed scallops: romesco sauce/shishito peppers 38.5
whole dover sole: traditional lemon brown butter 61.5
maple leaf duck confit: chino's farm haricot verts/cassis reduction 29.5
prime ny (8 oz) "steak frites": cognac black pepper sauce/yukon gold fries 39.0
our traditional veal "wienschnitzel": lemon caper butter 39.0
colorado lamb osso bucco: creamy polenta/carrots 35.5
prime angus beef filet (8 oz): duo of madeira truffle sauce & béarnaise 49.5

side dishes (V) choice of 3 sides 22.5

"truffled" yukon gold fries 9.5	chino's farm corn 11.5	brussel sprouts 10.5
yukon gold fries 8.5	green beans almondine 9.5	cauliflower gratin 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

Dinner menu updated: 10/31/20