

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

baby calamari: European shishito peppers 15.5

french onion soup: brioche/cave aged gruyère (V) 14.5

local farm garden salad: summer vegetables/champagne vinaigrette 14.0

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

black lentil salad: celery/carrots/shallots (V) 14.5

mussels “provençale”: fresh herb butter 16.0

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

beef carpaccio: shaved parmesan/truffle oil/arugula* 19.5

traditional “escargots”: garlic/shallots/parsley butter 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

quiche lorraine & small salad: bacon/onions/spinach 19.5

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

housemade linguine & clams: clam sauce/white wine/fresh herbs 23.0

parmesan & almond crusted seabass: lemon-thyme velouté 29.5

pan sauteed king salmon “á l’oseille”: sorrel/dry vermouth sauce 31.0

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

chino’s farm sweet corn 11.5

brussel sprouts 10.5



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