

mille fleurs

Happy Thanksgiving!

Thursday, November 26th, 2020

appetizers

choice of:

chino squash soup: hubbard & butternut squash/pepitas/sage

maine lobster bisque: lobster fritter/cognac/cream

winter salad: shropshire blue cheese/bourbon roasted pears/pomegranate vinaigrette

housemade short rib ravioli: madeira reduction/black truffle

salmon belly tartare: taro chips/crème fraiche/meyer lemon

beef filet carpaccio: shaved parmeson/truffle oil/arugula

entrées

choice of:

oven roasted fresh diestel farm turkey

traditional preparation: gravy/mashed potato/cranberry/stuffing/brussel sprouts

pan sauteed diver scallops

romesco sauce/shishito peppers/

parmesan/almond crusted corvina seabass

champagne/lemon-thyme velouté

strauss farm veal "wiener schnitzel"

capers/quail egg/lemon butter sauce

superior farm lamb "osso bucco"

roasting juices/creamy polenta/chino's carrots

prime angus beef filet "chateaubriand"

duo of madeira truffle sauce and bearnaise* add \$8.5

farmers market chef's vegetarian creation

dessert

choice of:

tarte tatin & vanilla ice cream

pumpkin cheese cake/cinnamon cream

chocolate fondant/crème anglaise

ginger crème brulee/fresh berries

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\$87.5

children (*under 12 years old*) \$25.5

Seating from 1pm-7pm