

mille fleurs

brunch menu

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

to share

deviled eggs (3): tapenade and chive 7.5

smoked king salmon crostini (5): dill/caper cream cheese 19.0

siberian caviar: 1 oz tin, buckwheat blinis, crème fraiche 85.0

to start

traditional french onion soup: brioche, comté cheese 16.5

garden salad: winter vegetables, champagne vinaigrette (V) 15.0

multicolored baby beet salad: baby arugula, horseradish cream (V) 16.5

escargots: traditional garlic and herb butter 19.5

lobster salad (1/2 lobster): avocado, papaya, lemon dressing 32.5

“free sauteed” foie gras: housemade brioche, lingonberry chutney 27.5

local farm organic egg items, served w/ rosemary potatoes

duck confit hash: caramelized onions, peppers, cilantro 26

avocado toast: toasted levain, fried egg, micro greens 19.5

eggs benedict: spinach “florentine” (V) 19.5

or: prosciutto, smoked paprika hollandaise 21.5

or: smoked king salmon, tomato, dill, capers 27.5

prime ny “steak & egg” (10 oz): sauce bearnaise 44

main

the american: house sausage, bacon, choice of eggs 22.5

brioche french toast: marscarpone, berries, artisan maple syrup 19.0

quiche florentine: bacon, spinach 21.0

duck confit: green beans, potatoes salardaise, “quercynoise” sauce 33.0

parmesan & almond crusted seabass: thyme & oregano velouté 35.0

line caught swordfish: chino’s brussel sprouts, saffron sauce 38

side dishes (V) choice of 3 sides 22.5

kennebeck “truffled” parmesan fries 8.5

bacon 10.0 house sausage 10.0

fresh fruit 9.5



Maitre D': Marko Dedic

Chef de Cuisine: Michael Moritz

*Denotes items which may contain raw or undercooked ingredients

A 5% surcharge will be added to your check / Split Entrée Fee is 3.5

