

mille fleurs

lunch

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

to share

deviled eggs (3) tapenade, chive 7.5

fritto misto: chino spring vegetables, harissa aioli 17.0

prosciutto wrapped chino’s peaches (5): french brie, balsamic 19.5

to start

chilled gazpacho: cucumber, heirloom tomatoes 17.5

traditional french onion soup: brioche, comté cheese 15.5

garden salad: spring vegetables, champagne vinaigrette (v) 15.0

wild king salmon tartare: crème fraiche, cucumber, lemon 33.5

fresh melon salad: feta, mint 18.5

crispy pork belly: napa cabbage slaw, nectarine chutney 22.0

traditional “escargots”: garlic, shallots, parsley butter 19.5

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

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

main

truffled macaroni au fromage: comté cheese, gratin 21.5

duck confit: celery root, aspiration, black currant gastrique 29.5

traditional wienerschnitzel: veal loin, caper butter sauce 31.0

pacific striped bass: saffron velouté, forbidden rice 38.0

pan roasted atlantic dover sole: lemon beurre noisette, asparagus 63.0

black tiger shimp provençale: house made tagliatelle, sundried tomatoes, basil 27.5

prime ny “steak frites” (8 oz): kennebeck fries, bearnaise 44.5

vegetarian risotto: morel mushrooms, peas, fava beans 27.5

side dishes

kennebeck “truffled” parmesan fries (v) 8.5

green beans “almondine”: parsley butter (v) 9.5

roasted brussel sprouts with feta and pomegranate seeds 10.5

wild and tame mushrooms (v) 15



Maître D’: Marko Dedic

Chef de Cuisine: Michael Moritz

*Denotes items served raw or undercooked or may contain raw or undercooked ingredients

A 5% surcharge will be added to your check