

# mille fleurs

## brunch menu

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

## to share

deviled eggs (3): radish, micro greens, tobiko 7.5

ahi tartare: house ponzu, avocado mousse, wonton 16.5

siberian caviar: 1 oz tin, buckwheat blinis, crème fraîche 98.0

## to start

sunchoke soup: crème fraîche, chives 18.0

brussels sprouts salad: crispy prosciutto, caesar style dressing 18.5

garden salad: farmers market lettuce, winter vegetables, shallot vinaigrette (V) 17.5

multicolored beet salad: arugula, goat cheese, candied walnuts (V) 19.0

escargots: traditional garlic and herb butter 19.5

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

## local farm organic egg items, served w/ rosemary potatoes

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

eggs benedict: spinach “florentine” (V) 21.0

or: bacon, smoked paprika hollandaise 23.5

the american: bacon, choice of eggs 22.5

prime ny “steak & egg” (10 oz): sauce bearnaise 42.0

## main

brioche french toast: berries, artisan maple syrup 19.0

classic “cobb” salad: housemade buttermilk “ranch” dressing 21.5

prime steak salad: lettuce, avocado, blue cheese, balsamic vinaigrette 28.5

traditional wienerschnitzel: veal loin, caper butter sauce 31.0

pacific striped bass: chinos broccolini, sunchoke, velouté 35.5

black tiger shrimp scampi: house-made tagliatelle pasta, roasted tomatoes 36.5

pan roasted atlantic dover sole **“for two”**: lemon beurre noisette, sea beans 64.5

## side dishes (V)

kennebeck “truffled” parmesan fries 8.5

fresh fruit 9.5

bacon 7.5



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