

mille fleurs

wine corkage fee per bottle: 50.0 (2 max per table)/ bottles featured on our list will not be served.

house-made "epi" baguette: herb & shallot butter 3.5 (per person)

to share

deviled eggs (3): radish, micro greens (V) 8.0

siberian caviar tin: house-made buckwheat blinis, crème fraîche, chives 35.5

to start

french onion soup: brioche, comte cheese 20.5

lobster bisque: butter poached lobster, crème fraîche, chives 24.5

garden salad: farmers market lettuce, winter vegetables, shallot vinaigrette (V) 18.5

multicolored beet salad: baby arugula, horseradish emulsion, feta cheese (V) 20.5

escargots: traditional garlic and herb butter 21.5

prime filet carpaccio: truffle oil, shaved parmesan 22.5

"free" sauteed foie gras: house-made brioche, lingonberry chutney 29.5

mille fleurs lobster salad (1/2 lobster): avocado, papaya, lemon dressing 35.5

main course

vegetarian risotto: fresh peas, mushrooms, parmesan (V) 29.0

maple leaf farm duck breast "a l'orange": celery root, braised fennel 44.0

ora king salmon: butternut squash, swiss chard 31.5

local halibut: curry velouté, fingerling potato, snap peas 38.5

alaskan king crab w/ house-made squid-ink pasta: roasted tomatoes 39.0

maine lobster risotto: parmesan tuile, chives, cognac lobster sauce 42.0

diver scallops: lentils, saffron, cauliflower 45.5

roasted wild caught atlantic dover sole: lemon beurre noisette 62.5

lamb osso bucco: pommes puree, carrots, jus 36.5

traditional wiener schnitzel: veal loin, lemon caper butter sauce 44.5

prime angus new york (10oz): sweet potato, sauce bordelaise 48.5

prime beef filet (8oz): shropshire blue cheese, madeira truffle sauce 62.5

+add fresh shaved black périgord truffles to any dish 45.0

side dishes (V) choice of 3 sides 22.5

brussels sprouts w/ feta and pomegranate 10.5

parmesan fries w/ truffle 10.5

cauliflower gratin 10.5



Maitre D': Marko Dedic

Executive Chef: Michael Moritz

A 5% surcharge will be added to your check/ split appetizer fee \$2.5, split entree fee \$5