

# mille fleurs

wine corkage fee per bottle: 50.0 (max 2 per table)

Happy Mother's Day! May 8<sup>th</sup>, 2022

## amuse bouche

mille fleurs deviled egg

## appetizer

**lobster bisque:** crème fraiche, chives

**white asparagus soup:** vegetarian broth, chervil (V)

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

**smoked salmon crostinis:** crème fraiche, dill

**almond crusted brioche french toast:** fresh berries, artisan maple syrup

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

+10.0

## main

**avocado toast:** toasted levain, fried egg, micro greens (V)

**eggs benedict:** dungeness crab, arugula, old bay hollandaise

or: crispy prosciutto, smoked paprika hollandaise

above items are served with local farm organic egg & rosemary potatoes

**classic "salade niçoise":** seared ahi, edamame, green beans, mustard vinaigrette

**pacific striped bass:** saffron consommé, chino's greens

**traditional duck confit:** roasted peppers, sauce quercynoise

**prime new york (10oz):** roasted potatoes, chino's broccolini, au poivre

## dessert

**espresso caramel crème brûlée**

**meyer lemon tartelette, fresh berry coulis**

layered chocolate cake, raspberries

**\$89.5 per person**

**\$36.5 children (under 12-years-old)**

**please note a 5% surcharge and a 20% service charge will be added to all checks**