

mille fleurs

lunch

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

to share

deviled eggs (3): radish, micro greens 7.5

smoked salmon crostini (5): crème fraîche, dill 16.5

ahi tartare tostada (3): mango, house ponzu, avocado mousse 18.0

black sea caviar tin: house-made buckwheat blinis, crème fraîche, chives 37.0

to start

lobster bisque: crème fraîche, chives 19.5

garden salad: farmers market lettuces, shallot vinaigrette (V) 17.5

multicolored beet salad: baby arugula, horseradish emulsion, feta cheese (V) 19.5

heirloom tomato salad: garlic & extra virgin olive oil (V) 21.5

traditional escargots: garlic, shallots, parsley butter 21.5

prime steak tartare: traditional preparation, crostini 22.5

manilla clams: calabrese sausage, chardonnay broth 26.5

mille fleurs lobster salad (1/2 lobster): avocado, papaya, lemon dressing 42.5

main

pacific striped bass: succotash, beurre blanc 35.5

columbia river king salmon: beluga lentils, saffron velouté 42.5

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

maine lobster risotto: parmesan tuile, chives, cognac lobster sauce 41.0

traditional wienerschnitzel: veal loin, potato gratin, lemon caper sauce 32.0

72-hour short rib: polenta, carrots, gremolata, au jus 36.0

prime new york "steak frites": house-made fries, sauce bearnaise 39.0

side dishes (V)

chinos corn 11.5

brussels sprouts 11.5

parmesan fries w/ truffle oil 11.5

grilled broccolini w/ parmesan & pickled mustard seed 11.5



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