

Mille Fleurs

SAMPLE MENU

◆ Spontané Menu \$28 ◆

(No Substitutions Please)



Cup of Field Greens Soup, Garlic Croutons

or

Red Cabbage Salad, Apple, Blue Cheese, Pecans



Trout and Salmon, Quinoa, Sorrel-Champagne Sauce

or

Open Face Beef Filet Burger, Aged Cheddar, Red Onion, Avocado

or

Butternut Squash Ravioli, Brown Sage Butter, Bread Crumbs, Pecorino



Molten Chocolate Cake, Vanilla Ice Cream

Lobster Bisque

Cauliflower, Cognac, Cream, Dill 15

◆ **Pumpkin Soup**

Toasted Seeds, Pumpkin Seed Oil 9

Chicken Liver Pâté

Persimmon, Belgian Endive, Pear Sauce, Crostini 18

Trio of Smoked Salmon, Eel and Whitefish

Cucumbers, Horseradish, Quail Egg, Grilled Baguette 22

◆ **Farmer's Market Garden Salad**

Sliced Vegetables, Red Wine Vinaigrette 16

Escarole Salad in Black Truffle Vinaigrette

Duck Prosciutto, Pecorino, Croutons 25

Chicken Breast Salad

Garden Greens, Beets, Lentils, Grain Mustard Dressing 21

Maine Lobster Salad

Papaya, Grapefruit, Garden Greens, Avocado, Lemon Emulsion 28

Grilled Corvina Seabass

Cauliflower, Red Quinoa, Olives, Mussels, Saffron Sauce 27

"Wiener Schnitzel" of Chicken Breast

Arugula Salad, Lingonberries, Sweet Potatoes 25

Two Lamb Rib Chops

Couscous, Flageolets, Garlic Confit, Tarragon, Lamb Jus 28

~A 20% service charge will be added to parties of six or greater~

◆ **Vegetarian Dishes of the Day**

~split plate charge \$4.00~