

Mille Fleurs

◆Prix-Fixe Five-Course Menu 90◆

With Wine Pairings 130

◆Prix-Fixe Seven-Course Menu◆

Includes Fruit Sorbet and Cheese Course 110

With Wine Pairings 165

◆Available until 9pm◆

Entire table only please

☪| *Appetizers*

Seven Kusshi Oysters

On the Half Shell, Shallot-Champagne Mignonette **21**

North Sea Herring and White Spanish Anchovies

Beets, Potatoes, Crème Fraîche, Caviar, Aquavit **23**

Cold "Foie Gras" Terrine

Arugula, Endive, Grilled Brioche, Chino's Farm Peach Jam **28**

◆**Angus Beef Carpaccio**

Shitake Mushrooms, Watercress, Truffle Oil, Parmesan **24**

☪| *Soups*

Soup of Jerusalem Artichokes V

Light Cream, Parsley Pesto **12**

Fennel Soup V

Toasted Almonds, Orange Segments, Gluten Free **11**

◆**Lobster Bisque**

Steamed Cauliflower, Shrimp, Cream, Dill **16**

☪| *Salads*

Farmer's Market Garden Salad V

Sliced Vegetables, Red Wine-Shallot Vinaigrette **16**

Spinach Salad with Ibérico Ham

Pear, Olive Oil Dressing **19**

Salad of Maine Lobster

Garden Greens, Grapefruit, Avocado, Lemon Dressing **28**

~V denotes a vegetarian dish~

Split charge for appetizer \$4

Mille Fleurs

🍷 *Vegetarian*

Butternut Squash Ravioli

Brown Butter, Bread Crumbs, Sage, Pecorino, Pickled Pumpkin Pearls **26**

Four Mushroom Risotto

White Truffle Oil, Arugula, Radicchio, Frisée **28**

🍷 *Seafood*

◆ **Seared Sea Scallops**

Red Quinoa, Cauliflower, Truffle-Champagne Cream Sauce **38**

Grilled Spanish Turbot

Fettuccini, Green Asparagus, Grapefruit, Pink Peppercorn Sauce **46**

Horseradish Crusted King Salmon

Wild Rice, Leeks, Lemon Confit, Saffron Sauce **36**

🍷 *Meat*

Three Lamb Rib Chops

Green Beans, Couscous, Harissa, Lamb Jus **38**

Angus Beef Filet

Blue Cheese, Cipollini Onions, Green Vegetables, Cabernet Sauce, Thyme **45**

“Wiener Schnitzel” of Strauss Farm Veal

Escarole Salad, Beets, Capers, Quail Egg, Lemon Butter **38**

◆ **Medium Rare Venison Loin**

Homemade Spätzle, Braised Red Cabbage, Cacao Nibs, Juniper Berry Sauce **42**

Sautéed Calf’s Liver and Onions

Potato Purée, Kohlrabi, Carrots, Madeira Wine Sauce **29**

🍷 *Side Dishes*

Spätzle with Gruyère Cheese **9**

Brussels Sprouts with Garlic and Parsley **6.5**

Braised Red Cabbage with Apples **6**

Steamed Cauliflower, Lemon, Olive Oil, Curry **6**

Split charge for entrée \$6

A 4% benefit surcharge will be added to your check

An 18% service charge will be added to parties of eight or greater

Chef de Cuisine:
Martin Woesle