

Mille Fleurs

Restaurant Week Menu, January 2017

Choose any 2 wine pairings for \$21.50



Four Mushroom Risotto

Truffle Oil, Radicchio, Escarole, Parmesan *(prepared vegan upon request)*

Or

Jerusalem Artichoke Soup

Duck Sucklings, Chervil-Parsley Pesto *(prepared vegan upon request)*

Or

Ibérico Ham and Spinach Salad

Medjool Dates, Pretzel Croutons, Cabernet Verjus, Olive Oil

2014 Arneis, "Lange", Cerretto Langhe, Piedmont, Italy

2014 Dry Riesling, Schafer-Frohlich, Vulkangestein, Nahe, Germany

2015 Sauvignon Blanc, Cade, "Estate", Napa



Lamb "Osso Buco" and "Crépinettes"

Harissa, Couscous, French Green Beans, Lamb Jus

Or

Prime Beef Hanger Steak

Kohlrabi-Potato Gratin, Roasted Heirloom Carrots, Black Peppercorn-Cognac Sauce

Or

Cioppino Seafood Stew

Scallops, Clams, Mussels, Whitefish, Salmon, Rice, Fennel, Tomato, White Wine

Vegetarian and vegan course available according to product availability

2013 Chardonnay, "Cuvée", Tantara, Santa Barbara

2013 Cabernet Sauvignon, Olema, "Estate," Sonoma Valley

2014 Zinfandel, Turley, "Old Vines", California

2012 Pinot Noir, "Cuvée" Tantara, Santa Barbara



Mont Blanc

Chestnut Mousse, Chocolate Meringue

Or

Chilled Passion Fruit Soup

Coconut Sorbet, Fresh Berries, Mint Chiffonade

Or

Vanilla Bean Crème Brûlée

Seasonal Fruit, Homemade Biscotti



\$ 40

Chef de Cuisine: Martin Woesle

A service charge of 18% will be automatically added to your check

A 4% benefit surcharge will be added to your check