

Mille Fleurs

Restaurant Week Menu January 2019

- choose any 2 wine pairings \$22.5 -



beets

red and yellow beets/goat cheese/hazelnut tuile

Or

clams

manila/linguine/parmesan reggiano

Or

pork belly

berkshire/chino farm cabbage/cider reduction

N.V. Brut Sparkling Rosé, Chateau de Sours, France

2015 Dry Riesling, Monchhof, Mosel, Germany

2015 Sauvignon Blanc, Iona, "Estate", Elgin Valley, South Africa



seabass

beech mushroom/spinach gnocchi/mushroom broth*

Or

new york

chino farm broccolini/truffle mash/cabernet sauce*

Or

pappardelle

maitake and cordycep mushrooms

2015 Chardonnay, Pouilly Fuisse, Burgundy, France

2013 Cabernet Sauvignon, Laird, "Big Ranch", Napa Valley

2015 Beaujolais, Brouilly, "Estate", Chateau des Tours, France

2014 Pinot Noir, Tantara, "Cuvée", Santa Barbara



carrot cake

candied carrots/cream cheese frosting

Or

chocolate banana tart

dulcey/chantilly

Or

passion fruit pavlova

citrus segments/pistachios



\$50

Chef de Cuisine: Sean McCart

**Denotes items served raw or undercooked or may contain raw or undercooked ingredients
a service charge of 18% will be automatically added to your check
a 4% surcharge will be added to your check*