

TASTES FROM AROUND THE WORLD

A selection of Chef's favorite items from around the world

TOUR THE WORLD (4 ppl) 310

MINI TOUR (2 ppl) 150

Please inquire with your server for Sommelier on selected wine paired with each course

GLOBAL SMALL PLATES

USA

oysters rockefeller* creamy spinach, bacon, piquillo peppers, shallot, pernod 21

☼ **hangover sliders*** hangover sauce, chiffonade iceberg lettuce 16

grilled octopus citrus, marinated fennel, oregano vinaigrette, chimichurri, chipotle aioli 23.50

FRANCE

☼ **white onion soup veloute** truffle oil 11

tarte flambée onion, bacon, asparagus, truffle, crème fraiche 16

☼ **garlic escargot vol-au-vent** garlic, parsley, cherry tomato 19

duck terrine smoked duck breast, confit terrine, pickled vegetables, balsamic reduction, celery root remoulade 16

seared hudson valley foie gras daily special 23

KOREA

☼ **L.A. style galbi** marinated short ribs, sweet onion, toasted sesame seeds 22

kimchi fried rice sweet soy, shaved carrot, garlic, ginger, house made kimchi 15

pig wings pig wings, sweet and spicy Korean bbq sauce, green onion, toasted sesame seed 17

MEXICO

Maine lobster sopo butter poached maine lobster, black beans, creamy salsa verde, cilantro 22

rock shrimp tamal with squash blossom queso fresco, salsa roja, squash blossom 19

☼ **taco de carne apache** ceviche style beef tartare, avocado cream on crispy mini taco shell 16

conejo en mole amarillo slow cooked rabbit leg, fingerling potatoes, yellow mole sauce 22

ITALY

spinach and ricotta raviolo parmesan cream, kale, San Daniel ham, crispy shallot, farm fresh egg yolk 20

baby beet and burrata salad roasted gold and red baby beets, puree of delicata squash, wild arugula, banuels vinaigrette, crispy farro 19

☼ **beef carpaccio*** wagyu beef, wild arugula, shaved parmesan cheese, capers, shaved red onion, oregano vinaigrette 19

gnocchi bolognese braised oxtail ragout, ricotta gnocchi, parmesan cheese 22

SWEETS

☼ **grand marnier or chocolate soufflé** a fleur de lys classic 17

☼ **brioche beignets** vanilla and cherry anglaise 14

profiteroles oreo cookie ice cream, chocolate, crumbled Oreo cookies 13

baba au rum yeast risen cake, vanilla sweet cream, parrot bay rum syrup 16

chocolate trifle moist chocolate cake, chocolate mousse, fresh fruit, grape consommé 13

☼ **brownie lollipop** milk chocolate mousse, dark chocolate ganache, cocoa nibs 9

classic tiramisu coffee flavored sponge cake, coffee and cognac syrup dark chocolate ganache, chocolate crunch pearls 14

crème brûlée duo ancho chili chocolate – kalamansi, chocolate macaroon 13

ice cream and sorbet daily selection 10

Fleur

BY HUBERT KELLER

vegetarian, dairy and gluten free menu also available

SALADS

organic arugula salad parmesan, oven roasted tomato, white balsamic 14

caesar salad* parmesan lavash, truffle, anchovy 17.50

field green salad slow roasted pears and sunchokes, wild mesclun greens, spiced pecans, champagne vinaigrette 15.50

ENTREES

☼ **fleur burger*** wagyu beef, brioche, caramelized onion, grilled abalone mushroom, pomme frites (USA) 38
add foie gras and truffle 35

loup de mer a la duglere European bass, roasted baby tomatoes, turned potatoes, carrot, duglere sauce (FRANCE) 39

braised veal shank osso bucco citrus braised veal shank, fennel, creamy polenta, orange veal jus (ITALY) 35

roasted organic chicken half roasted mary's organic chicken, potato salaraise, sautéed brussels sprouts, roasted rutabaga puree, chicken jus (FRANCE) 33

grilled skirt steak lyonnaise* marble potatoes, caramelized onions, shallot red wine jus (FRANCE) 35

pan seared diver scallops black trumpet mushroom, tomato, smoked pork belly, jalapeño bacon butter, butternut squash puree (FRANCE) 41

☼ **braised angus short rib "carne en su jugo"** tomatillo and bacon slow cooked short rib, mexican squash, caramelized pearl onion (MEXICO) 38

STEAK

40 oz prime tomahawk rib chop* shallot sauce 105

30 oz prime top sirloin chimichurri, choice of one side 75

☼ **12 oz grilled new york** kimchi fried rice, spicy soy glaze 45

8 oz filet mignon* pomme puree, au poivre 45

add foie gras* 25

add lobster tail 28

SIDES

citrus braised asparagus 14

fingerling pomme puree 12

wild mushroom ragout 11

garlic fries 11

parmesan polenta 11

single bread service 1.25

FLEUR BURGER 5000*

wagyu beef, foie gras, truffle, served with a bottle of 1995 Chateau Pétrus 5000

SIGNED CHEF HUBERT KELLER BOOKS

SOUVENIRS 50

BURGER BAR 25

GENERAL MANAGER – Mauricio Rodriguez

CHEF de CUISINE – Jose "Lupe" Avila

☼ signifies Chef Hubert's favorite dishes.

Please inform your server of any food allergies. * Consuming raw or undercooked beef, fish, lamb, milk, or shell stock may increase your risk of food borne illness. Please be advised of the aforementioned risks upon making a special request from your server. 20% gratuity will be added to parties of six or more.