

# Mille Fleurs

6009 Paseo Delicias  
Rancho Santa Fe, CA 92067

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEEvents.com**  
**www.EMEEvents.com**



Selected by *Food and Wine Magazine* as one of the top twenty-five restaurants in America, Mille Fleurs has received numerous awards including: "Best French," "Best Service," "Best Décor," and "Best of the Best" by *San Diego Magazine*. Known to many as the best restaurant in the San Diego area, it is nestled in the heart of the quaint and historic village of Rancho Santa Fe, just four miles inland from Del Mar. The elegant yet casual, country-French atmosphere offers intimate seating as well as private and semi-private group accommodations. Fireplaces add a warm and comfortable feel, which your guests will embrace.

- ◆ Lunch
  - ◆ Mon-Fri: 11:30am-2:00pm
- ◆ Dinner
  - ◆ Nightly Sun-Fri from 6:00pm
  - ◆ Saturday from 5:30pm
- ◆ Three Private Dining Options for Parties from 8 to 120 guests
- ◆ Patio Reception Area
- ◆ On Street Self-Parking
- ◆ Dress Code: Business Casual

## Group Accommodations



The Delft Room

Our private room upstairs with accommodations for up to 20 guests. This room has media viewing availability and is a favorite among pharmaceutical groups for presentations.

*8 Person Minimum*



The Flower Basket

A semi-private area that accommodates up to 15 guests.

*8 Person Minimum*



The Terrace

This room offers semi-private accommodations for up to 55 guests. This room includes lovely windows and a fireplace, and is also available for smaller groups.

*Minimum Subject to Booking Date*



The Fountain Room

This room overlooks our courtyard and is situated next to the bar. It is used for our casual dining and can accommodate up to 30 guests.

*Minimum Subject to Booking Date*

## Group Accommodations



The Courtyard

Our open-air courtyard is regularly incorporated into our group events as a wonderful area to start with cocktails and canapés. Weather permitting, daily lunches are served as well as dinners. Our courtyard can seat approximately 50 guests and can accommodate approximately 100 guests for standing room. Gas heaters are available for cooler evenings.

*Minimum Subject to Booking Date*

## Group Menus

### MENU SELECTION ONE

#### SOUP OR SALAD

*Choice Of*

#### Soup of the Day

#### Fresh Garden Salad



#### ENTRÉES

*Choice of*

#### Fresh Seafood Entrée

#### Chicken Entrée



#### DESSERT

#### Fresh Fruit Medley

*with Sorbet*

\$45.00 PER PERSON,  
PLUS BEVERAGES, TAX & 18% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

### MENU SELECTION TWO

#### SOUP

#### Salad of Maine Lobster



#### ENTRÉES

*Choice of*

#### Beef Tenderloin

#### Fresh Seafood Entrée



#### DESSERT

#### Chocolate Dessert

\$62.00 PER PERSON,  
PLUS BEVERAGES, TAX & 18% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

## Group Menus

### MENU SELECTION THREE

#### Cold Seafood Appetizer



#### Duck Salad



#### ENTRÉES

*Choice of*

**Fresh Seafood Entrée**  
*with Garden Vegetables*

**Meat Entrée**  
*with Spätzle Noodles*



#### Fresh Fruit and Chocolate Dessert

\$68.00 PER PERSON,  
PLUS BEVERAGES, TAX & 18% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

### MENU SELECTION FOUR

#### Seafood Appetizer



**Vegetable Ravioli**  
*with Gruyere Cheese*



#### Quail Salad



**Broiled Sea Bass**  
*with Black Olive Crust*



#### Medallions of Venison Loin



#### Dessert Surprise

\$75.00 PER PERSON,  
PLUS BEVERAGES, TAX & 18% GRATUITY

*MENU ITEMS & PRICES SUBJECT TO CHANGE.*

## CANAPES SELECTION AVAILABLE AT MILLE FLEURS

These can be served as tray passed finger foods with cocktails.

If interested, please select 3-4 items.

Canapés are priced at \$10.00 per person.

MENUS MAY CHANGE ACCORDING TO AVAILABILITY OF INGREDIENTS

#### SEAFOOD

Smoke Salmon  
Salmon Tartar  
Ahi Sashimi  
Shrimp  
Smoke Eel

\*\* Caviar – Prices Vary

#### CHEESE

Goat Cheese  
Brie  
Roquefort  
Stilton  
Manchego  
Boursin

#### MEATS

Beef Carpaccio  
Duck Breast  
Duck Rillettes  
Duck Liver Mousse  
Parma Prosciutto  
Black Forest Prosciutto

## Event Information

### Seating Arrangements

We offer private dining accommodations for a maximum of 8, 20, and 55. Our restaurant can accommodate 120 and is available for full reservation or buy-out. Due to the intimacy of our dining room, it is not always possible to arrange tables in the configurations requested. We can seat up to twelve (12) people at one table; however we recommend tables of eight (8) or less. Fresh flowers will be on each table.

### Wines

Our award winning wine cellar offers over seven hundred choices, a selection of wines spanning the globe and varying greatly in price. Parties of over 20 are encouraged to pre-select their choice of wine to insure availability. This should be done one (1) week prior to the event. Should you bring your own wine, there will be thirty-dollar (\$30) corkage fee per bottle, unless the bottle and vintage are found on our wine list. The charge then becomes one half (½) our list price.

### Menu

The James Beard foundation has honored our chef, Martin Woesle, as one of the Great Region Chef's in America. Our menu at Mille Fleurs changes on a daily basis for both lunch and dinner. In order to provide our guests with an excellent meal and service, a limited or pre-set menu will be required for all group parties. Depending upon what is finest and freshest in season, other options may be available. Specially requested or additional items may be priced differently. Custom menus can be designed with each and every one of your guests in mind. We can add special heading or notation to your menu, or omit prices upon your request.

### Payment

We ask for a non-refundable deposit of five hundred dollars (\$500) on all parties of fourteen (14) or more. The balance may be paid by any major credit card (American Express, Visa, MasterCard and Diners) at the end of the evening. Unfortunately, we are unable to offer billing arrangements. An eighteen percent (18%) gratuity will be added to all parties of ten (10) or more.

### EME Rewards

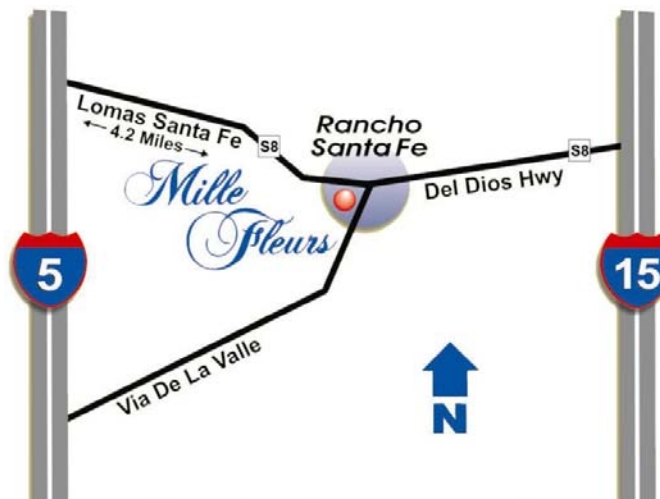
**EME Appreciation Program** not offered.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

*\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

## Map & Directions



### **From the 5 Freeway**

Take the I-5 freeway to Lomas Santa Fe Exit at Solana Beach. Head East. After one mile, you will come to the first stop sign. From this point, the road begins to wind and curve; continue going another four miles to the second stop sign. Go through this intersection and we are the first building on the right, in the Country Squire Courtyard. (Lomas Santa Fe turns into Paseo Delicias).

### **From 15 Freeway**

Exit Via Rancho Parkway. Head West. Follow this road for about three miles to the end. Turn left onto Del Dios Highway and follow for twelve miles. You will come to a four way stop, keep going straight another four blocks into the village. Mille Fleurs is on the left in the Country Squire Courtyard. (Del Dios Highway turns into Paseo Delicias).

### **From Encinitas**

Travel east on Encinitas Blvd. Once you pass the Harvest Ranch Market, just beyond the intersection of Rancho Santa Fe Road and Encinitas Blvd, you will travel over a small bridge and will come to a stop sign, turn right. Follow this winding road until you come to the second stop sign. Turn right onto Avenida De Acacias. Go two blocks and turn left onto Paseo Delicias. Mille Fleurs is on the right in the Country Squire Courtyard.



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## Regular Dinner Menu\*

### LES SPECIALITES DU SOIR

**Kumamoto Oysters on the Half Shell \$16.00**

*With Cucumber Pearls and Dill Champagne-Mignonette*

**Wild Char Caviar \$25.00**

*With Buckwheat Blinis and Chive Crème Fraîche*

**Fresh Baked Shad Roe  
and Spring Garlic Greens \$19.00**

*In Brown Butter*

**Soup of Jerusalem Artichokes \$16.00**

*With Sautéed "Foie Gras"*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### LES SPECIALITES DU SOIR

**Creamless Soup of Field Greens \$12.00**

*With Parmesan Croutons*

**Escarole Salad \$25.00**

*With Aged Manchego and Perigord Truffles in Sherry Vinaigrette*

**Fresh White Asparagus Served Warm \$19.00**

*In Orange Blossom Honey Dressing with Black Forest Prosciutto*

**Poached Veal Tongue \$18.00**

*With Pickled French Breakfast Radishes,  
Green Lentils and Dijon Mustard*

**Salad of Maine Lobster \$25.00**

*With Avocado, Mango, Cress Sprouts and Lemon Dressing*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

## Regular Dinner Menu\*

### LES POISSONS

**Sautéed John Dory \$29.00**

*with Green Asparagus and Blood Orange-Ginger Sauce*

**Grilled Virginia Wild Striped Bass \$28.00**

*With Provençal Herbs, Steamed Fennel, Mussels and Pastis Sauce*

### LES VIANDES

**Oven-Roasted Stuffed Quails \$32.00**

*With Braised Cabbage, and Black Trumpet Mushrooms  
in Truffle Cream Sauce*

**Honey-Glazed Chops of Australian Lamb \$34.00**

*With Multicolor Turnips, Barley and Blue Cheese Gratin*

**Pan-Seared Beef Filet \$36.00**

*Topped with Bone Marrow and Roasted Spring Onions  
in Red Burgundy Wine Sauce*

**Homemade Ravioli of Root Vegetables \$24.00**

*With Cave Aged Gruyere and Caramelized Onions*

**Medallions of Rabbit Loin \$28.00**

*With Fresh Pea Shoots, Red Carrots  
and Tarragon-Whole Grain Mustard Sauce*

**"Wiener Schnitzel" of Grain-Fed Veal \$35.00**

*With Capers, Lemon Juice and Italian Parsley*

### SAMPLE DESSERTS AND CHEESES

*Please Contact Us for Current Menu Selections*

**Assortment of Imported Cheeses**

*with Dried Fig Almond Cake*

**Clawson Farm Stilton**

*Served with Apple Wedges, Grapes, Walnuts  
and Clocktower Tawny Port Wine*

**"Gratte Paille" Soft Ripened Cheese**

*With Spiced Apple Pearls In Puff Pastry*

**Chilled Passion Fruit And Vanilla Soup**

*With Shelby Farms Raspberries*

**"Profiteroles Au Chocolate" Swans**

*With Dried Tart Cherries on Chocolate Lake*

**Pistachio-White Chocolate Mousse**

*On Blood Orange and Banana Medley*

**Sautéed Pear**

*With Candied Pecans,  
Black Elderberry Sauce and Vanilla Ice Cream*

**Homemade Truffles**

*of Callebaut Chocolate And Dutch Cacao (1/2 Dozen)*

**Fresh Fruit Salad**

*With Kirschwasser Marinade and Fruit Sorbet*

**Classic Crème Brûlée**

**ICE CREAM**

Vanilla

Lavender

**SORBETS**

Mango

Raspberry

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