



villa fleur

A DISTRICT DOME EXPERIENCE

Bread Fondue Fête

Warm french bread | artisan whole grain loaf
smoked bone marrow butter | tarragon and basil
pistou | mornay cheese sauce

Beet Carpaccio Salad GF + V

Roasted red and gold beets | frisee and baby
arugula salad | candied walnuts | shaved tartufo
cheese | pickled apples | honey lemonette

Smoked Salmon Tartinade*

Whipped feta spread | fried capers | cornichons
sweet pickled shallots | dill fronds | toasted
baguette and crackers

Hummus la Fleur V

Chick pea and red roasted beet hummus | feta
crumbles | artisan bread duo | roasted heirloom
carrots | gold raisin gremolata

Artisanal Prosciutto & Burrata

Prosciutto di parma | red roasted peppers and
olives | tartufo petit salad | strawberry conserva
crumbles de pistache | toasted bread and crackers

Bistro Steak Frites*

NY strip | parmesan herb crusted fingerling potatoes
au poivre sauce | torched bone marrow butter

Mille Crêpe Suzette V

Crepe layered cake | cointreau chantilly filling |
fresh orange zest and juice | torched merengue
24k gold flakes

Crème Caramel Custard V

Vanilla custard | strawberry coulis | candy caramel
shards | blueberry pearls | 24k gold lakes

Side bread: | Side Crackers: | Sub GF bread:

The food and drink has been curated for a specific experience.

Modifications may not be available with most items.

All items are subject to 20% gratuity and 3% service charge.

**These items may be served raw or undercooked. Consuming
raw or undercooked meats, poultry, seafood or eggs may
increase your risk of foodborne illness.*