



Each guest to select one item per course at the table for up to 14 guests, 15 guests and over to be pre-selected daily. Available for groups up to 20 guests . Additional guests not on package will be charged at \$55.00 per person. Vegetarians will be accommodated with a daily vegetarian creation. Menus are served with Chef's choice dessert & coffee service & changes seasonally.

## **SAMPLE DINNER CHOICE MENU A**

*Menu A is in effect Monday, Wednesday, Friday*

### **Appetizer**

#### ***Ocean Chowder***

Pistou, sea urchin fritter, shoots and flowers

#### ***Millcroft Greens***

Bitter and sweet greens, pickled golden beets, watermelon radish, grapefruit segments, hazelnut, scallion and leek vinaigrette

#### ***Veal Cheek***

Celeriac slaw, golden salsify root, cipollini purée, spruce tip jus

### **Main Course**

#### ***Pork Tenderloin***

Smoked and sous vide, forest mushroom pork belly cassoulet, braised cabbage purée

#### ***Beef Tenderloin***

Rapini, mini red carrot, roasted fingerlings, dinosaur kale purée, cocoa nib jus

#### ***Vegetarian Creation***

Crafted daily seasonally inspired

## **SAMPLE DINNER CHOICE MENU B**

*Menu B is in effect Tuesday, Thursday, Saturday*

### **Appetizer**

#### ***Millcroft Soup***

Crafted daily seasonally inspired

#### ***Shrimp***

French lentil fricassée, king leek purée, pancetta crisp, double smoked bacon jus

#### ***Baby Vegetable Terrine***

baby carrots, shiitake mushrooms, asparagus, grilled zucchini, soused onions, anise leaves, golden and red beet gel

### **Main Course**

#### ***Salmon***

Butter poached, Parisienne potatoes, confit pearl onions, zucchini ribbons, salmon roe, lobster foam

#### ***Chicken Supreme***

Petit vegetables, roasted fingerling potatoes, young shoots, roasted red pepper jus

#### ***Vegetarian Creation***

Crafted daily seasonally inspired