

DINNER MENU

CHEF · ROBERTO FRACCHIONI

'Using the finest local and regional ingredients'

APPETIZER

Market Soup

Created Fresh Daily..... \$9

Organic Green Salad

With Dried Fruits, Spiced Nuts and Tarragon-Lemon Dressing \$13

Fire Roasted Pear Salad

Bosc Pear Roasted over an Open Fire, Shaved Peron Montasio ,

Walnut Vinaigrette on Deerfield Greens \$14

Chilled Seafood Salad

Grilled Shrimp, Poached Scallops, Grilled Octopus with Caraway Cucumber Salad,

Micro Cresses and Radish Jelly \$17

Quail Cobb Salad

Butter Lettuce, Pingue Pancetta Crisp, Cro Quail Eggs, Grilled Avocado

and Boneless Seared Quail \$17

Squash Risotto

Carnarolli Risotto with Whole Village Squash, Crispy Shallots

and Cellar Aged Reggiano \$16

Millcroft Club House Sandwich

Toasted Brioche, Pulled Pork, Arugula, Smoked Chicken, Aged Cheddar

with Sherry Aioli and Fingerling Potato Frites \$18

Seared Quebec Foie Gras

with Daily Accompaniments..... \$21

Prices are subject to taxes and gratuities. Available in the Main Mill Dining Room from 6:00-8:00pm Sunday through Thursdays and from 6:00-9:00pm on Fridays and Saturdays. Menu selections are subject to revision.

MILLCROFT

ENTREE

Vegetarian Selection

Composed Daily Using Local Ingredients \$29

Pan Seared Skate

with Caramelized Onion, Celery Root, Chorizo and Peas

in Brown Butter Dressing \$38

Rare Grilled Tuna

Grilled King Mushroom, Fingerling Potato Medallions and Bok Choy Sprouts

in Fennel Oil..... \$38

Pancetta Wrapped Pheasant Breast

Confit Vegetables, Parsnip Puree, Wonton Crisps and Pheasant Demi Glacee

..... \$38

Grilled Pork Tenderloin

Chestnut and Porcini Dust, Grape and Brussel Sprout Leaved, Smoke Apple Puree.. \$38

A Tasting of Rabbit

Guanciaie Wrapped Saddle, Confit Leg, Cider Poached Apples, Carrot Mousse

and Flageolet..... \$39

Grilled Beef Tenderloin

Caramelized Onion and Panko Crust with Sweet Potato Fondant

and Port Hollandaise \$39

Sweet and Sour Braised Venison Shank

Chick Pea and Polenta Frites, Wilted Greens and Juniper Oil..... \$40

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MILLCROFT

DESSERT

PASTRY CHEF · ENRICO SCHULZE

Arrangement of Lemons and Apples

Lemon Mousse, Chocolate Mousse and Apple Sorbet surrounded by

Sous Vide Vanilla Apples..... \$12

Pineapple Cake

Rice Ice Tartufo with Oriental Caramel and Candied Caramel Cashew Nuts..... \$12

Bavarian Tiramisu

Foamed Mascarpone Mousse with Plum Chutney and White Chocolate Streusel..... \$11

Chocolate Symphony

Chocolate Fudge Cake with Cherry Compote served with Stracciatella Ice Cream and

Cocoa Meringue \$13

Bonbons & Cookies

Served with your choice of Ice Cream or Sorbet..... \$11

House Made Ice Cream & Sorbet

On Earl Grey Infused Prunes served with Green Tea Shortbread

Fingers..... \$11

Baked Caramel Apple

with Green Pepper Sour Cream Ice, Apple Fizz

and Sugar Tuile..... \$12

Selection of Cheese

Canadian and International Cheeses accompanied by Onion Flat Bread and Brown

Sugar Poached Kumquats \$13

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