

**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

Guanciale 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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## DESSERT

PASTRY CHEF · ENRICO SCHULZE

### Prestige Orange and Cointreau Terrine

With Brown Sugar Sous Vide Pineapple and Spekulatius Ice Cream..... \$13

### Broken Down Pumpkin Tart

Pumpkin Whiskey Mousse, Poppy Seed Sable and a Canela Ice Milk..... \$12

### Pear and Almond Dome

Accompanied with Poached Pear, Balsamic Sour Cherry Sorbet and a Vanilla Anglaise\$13

### Chocolate Symphony

Fruit de Cocoa Semi Freddo topped with a Green Apple Milk Chocolate Slaw and Hot Chocolate Foam with a Pistachio Biscotti Crunch ..... \$14

### Truffles and Bonbons

Assorted House Made Truffles and Bonbons served with a White Chocolate and Peach Tea Sorbet ..... \$11

### House Made Ice Cream and Sorbet

With Caramelized Phyllo Pastry Squares and a Spiced Orange Salad ..... \$10

### Selection of Cheeses

Canadian and International Cheeses with a Concord Grape Compote and Walnut Bread Chips..... \$13

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