

LUNCH MENU

CHEF · ROBERTO FRACCHIONI

'Using the finest local and regional ingredients'

APPETIZER

Market Soup

Created Fresh Daily \$9

Deerfield Organic Greens

with Vegetable Julienne, Shaved Asiago, Toasted Nuts, Shallot Vinaigrette... \$12

Grilled Calamari

on Shaved Fennel, Red Onion and Orange Salad Warm Pancetta Vinaigrette..\$13

Phyllo Tart

Filled with Bacon, Brie, Caramelized Onion on Arugula Salad

with Tomato Chutney\$12

Chilled Lobster Roll

with Apple-Tarragon Bun and Remoulade \$15

Pearl Barley Risotto

with Root Vegetables, Swiss Chard and Shaved Reggiano..... \$12

Herb Marinated Flatiron Steak

Grilled Corn Salsa, Chimicurri Sauce..... \$14

Plus taxes and gratuities. Available in the Main Mill Dining Room from 12:00noon to 2:30pm Monday through Saturday. Menu selections are subject to revision.

MILLCROFT

ENTREE

Millcroft Grilled Cheese

Montasio, Grilled Pear and Brioche with Sweet Potato Frites and Cole Slaw

..... \$19

Daily Fish Creation

Prepared Daily Ask your Server for Today's Creation \$21

Katsu Pork

Crispy Breaded Pork Tenderloin, Steamed Jasmine Rice, Asian Greens and

Katsu-Curry Sauce \$19

Slowed Braised Capon Thigh

with White Bean Puree, Foccacia Crostone, Oven Dried Olives..... \$20

Seared Lamb Sirloin

with Squash Polenta, Sherry Beets and Persimmon Aoili \$22

Smoked Pork Haunch

Celery Root Mash, Grilled Zucchini, Peppercorn and Bourbon Cream \$22

Daily Vegetable Creation

Composed Daily Featuring Local Ingredients \$20

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MILLCROFT

DESSERT

PASTRY CHEF · ENRICO SCHULZE

Citrus Infused Crème Fraîche Panna Cotta
in Sour Cherry and Port Soup \$10

Selection of Cheese
Canadian and International Cheese accompanied with Onion Flat Bread and
Brown Sugar Poached Kumquats \$10

House Made Ice Cream and Sorbet
on Earl Grey Infused Prunes served with Green Tea Shortbread Fingers \$10

Fresh Fruit Salad
Passion Fruit Marinated Melons with Candied Oranges and your choice of Ice
Cream or Sorbet \$10

Peach and Lychee Semi-freddo
with Floral Scented Berries and Graham Streusel \$10

Chocolate Symphony
Chocolate Fudge Cake with Cherry Compote served with Stracciatella
Ice Cream and Cocoa Meringue..... \$10

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