

LUNCH MENU

CHEF · ROBERTO FRACCHIONI PASTRY CHEF · ENRICO SCHULZE

'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

Prices are subject to taxes and gratuities. Available in the Main Mill Dining Room from 12:00 -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

Brownie Parfait

With Chocolate Espuma and Butterscotch Poached Pear \$10

Coconut Orange Cake

On Mango Semi-Freddo and Strawberry Chutney \$10

Cinnamon Panna Cotta

With Brown Sugar Roasted Apple and Plum Compote and Green Tea Wontons
..... \$10

Fresh Fruit and Berries

With Raspberry and Passion Fruit Coulis and your choice of Ice Cream or
Sorbet..... \$10

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..... \$10

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