

SPA CAFE MENU

CHEF · Jill St. Amour

'Using the finest local and regional ingredients'

MENU SELECTIONS

Daily Soup Selection \$8

Chilled Sweet Pea and Basil Puree
with Citrus Yogurt \$8

Vegetable Crudités & Assorted Dips \$9

Grilled Avocado, Tomato, Cucumber and Sweet Pepper Salad
with Organic Greens and Balsamic Fig Dressing \$12

Grilled Asparagus Salad
with Arugula Cress and Mango Dressing \$13

Chilled Shrimp
on Boston Lettuce with Sauce Vierge \$13

Soy and Ginger Grilled Chicken Breast
served cold on Bed of Coleslaw in Sweet and Sour Dressing..... \$13

Smoked Chicken Quesadilla
with Roasted Peppers, Spring Onions and Jalapeño Havarti \$14

Prices are subject to taxes and gratuities. Available daily in the Spa Cafe.
Advance reservations are not required.

MILLCROFT

DESSERT SELECTIONS

Honey and Roasted Almond Granola with Vanilla Yogurt	\$10
Big Bowl of Fresh Fruit & Berries	\$10
Tasting of Single Origin Chocolate	\$12

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