

WINTERFEAST LUNCH MENU

CHEF · ROBERTO FRACCHIONI PASTRY CHEF · ENRICO SCHULZE

'Using the finest local and regional ingredients'

APPETIZER

Organic Deerfield Greens

with Dried Cherries and Apricots, Shaved Toscano Cheese, Fresh Figs and Hazelnut Vinaigrette

or

Soup of the Day

made with Fresh Daily with the Finest Local Ingredients

or

Roasted Root Vegetable and House Cured Meats

with Fennel Puree and Roasted Pepper Salsa

ENTRÉE

Pan Seared Trout Filet

in Herbed Panko Crust with Lemon Thyme Fingerling Potato, Fine French Beans and Riesling Butter Sauce

or

Sriracha and Soy Roasted Pork Tenderloin

on Roasted Garlic Mashed Potato and Malbec Jus

or

Traditional Cobb Salad

with Choice of Grilled Flatiron Steak or Seared Capon Breast

DESSERT

Warm Fudge Cake

with Chocolate Espuma and Butterscotch Poached Pears

or

Selection of House Made Ice Cream and Sorbet

with Caramelized Pastry Squares and a Spiced Orange Salad

or

Baked Caramel Apple

on Puff Pastry with Candied Almonds and Cinnamon Crème Fraiche

\$20 pp plus all applicable taxes and gratuities, does not include beverages, coffee, tea or alcohol. Reservations required. Available Monday to Saturday from 12 Noon to 2:30 February 16th to March 5th.

MILLCROFT

WINTERFEAST LUNCH MENU

Coconut Orange Cake

on Mango Semi-Freddo and Strawberry Chutney or

or

Fresh Fruit and Berries

with Raspberry and Passion Fruit Coulis and your choice of Ice Cream or

Sorbet

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WINTERFEAST DINNER MENU

CHEF · ROBERTO FRACCHIONI PASTRY CHEF · ENRICO SCHULZE

'Using the finest local and regional ingredients'

APPETIZER

Composed Salad

of Baby Arugula, Toasted Pine Nuts, Balsamic Grilled Plums, Red Onion and Shaved Fennel

or

Soup of the Day

made with Fresh Daily with the Finest Local Ingredients

or

Applewood Smoked Salmon

with Port Aioli, Crispy Capers and Caramelized Fennel

ENTRÉE

Grilled Swordfish Loin

with Riesling Steamed Wild Rice, Oven Dried Tomatoes and Thyme Roasted Root Vegetables

or

Spice Brine Pork Tenderloin

with Grilled Squash, Bacon Brussel Sprouts and Persimmon Jus

or

Marinated Grilled Striploin Steak

with White Bean Puree, Fine French Beans and Wild Mushroom Saute

DESSERT

Warm Fudge Cake

with Chocolate Espuma and Butterscotch Poached Pears

or

Selection of House Made Ice Cream and Sorbet

with Caramelized Pastry Squares and a Spiced Orange Salad *or*

Advocat Semi Freddo

with a Strawberry Lime Salsa and Ginger Cookie Crumble

\$35 pp plus all applicable taxes and gratuities, does not include beverages, coffee, tea or alcohol. Reservations required. Available Sunday- Friday from 6 p.m. to 9 p.m. February 16th to March 5th.