

# *Headwaters*

## **Appetizers**

### **Roasted Acorn Squash Purée 15**

spaghetti squash nest, pistachio essence, pork crackling,  
living shoots

### **Millcroft Greens 15**

micro living and new growth greens, sweet potato cylinder, macerated  
apricots and cranberries, smoked morbier cheese, candied hazelnuts,  
vanilla pepper vinaigrette

### **Asparagus Terrine 22**

fortified chicken aspic, prosciutto wrapped, poached hen egg, roe,  
shaved truffles, young shoots, asparagus dust, summer savory vinaigrette

### **Foie Gras Torchon 25**

maple brandy cured, sunchoke purée, pickled foraged mushrooms,  
merlot stained onion leaves, ice wine pepper jelly, brioche crumble,  
golden frisée, confit brussels spout leaves, cipollini ash

### **Oxtail Risotto 19**

smoked tomato concassé, chanterelles, aged parmesan, soused pearl  
onions, julienned parsley, reduced chicken broth

### **Squab & Duck Terrine 23**

cured and smoked breast, fig and shallot chutney, celeriac mousse,  
cassis gel, sorrel leaves, porcini powder

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## Entrées

### **Arctic Char 42**

pesto brandade agnolotti, braised black kale, charred cipollini onions, saffron fumet, bitter green salad

### **Duck Breast 43**

crisp celeriac, confit petit pearl onions, roasted kohlrabi, purple cabbage purée, apple and jicama slaw, rosemary jus

### **Beef Tenderloin 48**

foraged mushrooms, vidalia onion purée, black garlic tater tot, gremolata jus

### **Vintage Hotels Signature Rib Steak 69**

grilled 20oz prime, signature country dry rub  
duck fat roasted fingerling potato,  
local seasonal jardinière, whiskey butter

(\*Dinner Packages Subject to a \$25 Surcharge + Shared Plate also Subject to a \$10 Surcharge)

### **Venison 45**

slow braised, thumbelina carrot, amber turnip, brussels sprouts  
red top beets, fondant potato, smoked spinach and brie purée  
cranberry compôte

### **Cornish Hen 40**

broccolini, king oyster mushrooms, grilled radicchio, smoked cheddar  
potato rösti, young shoots, chambord jus

### **Vegetarian 35**

crafted daily using fresh local ingredients

## Sides

**3 shrimp skewer 14**

**roasted mushrooms 10**

**petit market vegetables 10**

**roasted fingerling potatoes 10**