

# Headwaters

AT MILLCROFT

*This is a Sample Menu.. We change the menu on a weekly basis.*

## Sunday Brunch

*Choose one item from each course*

### Appetizers

#### Soup

Butternut Squash Puree, Maple Crème Fraiche

#### Millcroft Greens

Macerated Apricots, Cranberries, Asiago Cheese, Rosemary Vinaigrette

#### Celeriac Flan

Fig and Shallot Chutney, Bitter Greens, Crisp Salsify

#### Mussels

Cherry Tomatoes, Shallots, Fresh Herbs

### Entrées

#### Pan Seared Atlantic Salmon Fillet

Fricassee of Petit Vegetables, Fingerling Coins, Pan Greens, Bouillabaisse

#### Duck Confit

Patty Pans, Baby Carrots, Crushed Fingerlings, Hunter Sauce

#### Beef Strip Loin

Roasted Garlic Pomme Purée, Baby Vegetables, Smoked Horseradish Jus

#### Lentil Ragout

White Bean Truffle Puree, Foraged Mushrooms, Wilted Greens, Blistered Cherry Tomatoes, Bitter Greens, Salsify Root, Vegan Vegetable Demi

### Desserts

#### Chocolate Mousse

White and Milk chocolate mousse squares  
Raspberry coulis  
Bourbon Ice Cream

#### Orange Olive Oil Gateau

White Chocolate Bark  
Crème Anglaise, Candied Orange Ice Cream

**\$48.00 Per Person**  
**(HST and Gratuity Extra)**

Executive Chef James Buder