



Each guest to select one item per course at the table for up to 14 guests, 15 guests and over to be pre-selected daily. Available for groups up to 20 guests . Additional guests not on package will be charged at \$57.00 per person. Vegetarians will be accommodated with a daily vegetarian creation. Menus are served with Chef's choice dessert & coffee service & changes seasonally.

SAMPLE DINNER CHOICE MENU A

Menu A is in effect Monday, Wednesday, Friday

Appetizer

Roasted Acorn Squash Puree

pistachio essences, herb crème fraiche, living shoots

or

Millcroft Greens

micro living and new growth greens, macerated apricots and

cranberries, feta cheese, vanilla pepper vinaigrette

or

Mushroom Risotto

smoked tomato concasse, forest mushrooms, aged parmesan, julienne parsley, reduced chicken broth

Main Course

Chicken Supreme

broccolini, king oyster mushroom, grilled radicchio,

roasted fingerlings, young shoots, Chambord jus

or

Beef Strip Loin

Foraged mushrooms Vidalia puree, crushed new potato, gremolata jus

or

Vegetarian Creation

Crafted daily seasonally inspired

SAMPLE DINNER CHOICE MENU B

Menu B is in effect Sunday, Tuesday, Thursday, Saturday

Appetizer

Millcroft Soup

crafted daily seasonally inspired

or

Millcroft Greens

Crisp crudités, crumbled goat cheese, red

wine shallot vinaigrette

or

Asparagus Terrine

prosciutto wrapped, poached hen egg, young shoots,

asparagus dust, savory vinaigrette

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Main Course

Duck Breast

petit vegetables, roasted garlic pomme puree,

lingonberry jam, rosemary jus

or

Atlantic Salmon

potato coins, pan greens, charred cipollini onions,

saffron fume, bitter green salad

or

Vegetarian Creation

Crafted daily seasonally inspired