

Headwaters

Appetizers

Foraged Mushroom Purée 16

spring onion pesto, truffle essence, balsamic roasted mushrooms, burnt shallot canoe, wilted watercress

Millcroft Greens 15

pickled rhubarb, scallions, pecan granola, onion ash goat cheese, strawberry zinfandel vinaigrette

Crispy Sweet Breads 26

roasted morel mushrooms, porcini goat cheese mousse, charred asparagus, cured hen egg, smoked bacon pepper foam, shoots, spruce tip jus

“Koi” Pond 23

salmon sashimi, lavender smoked thyme and anise tea broth, elderflower liqueur, saltine twig, nasturtium leaves, flowers, soured pearl onions, charred heirloom carrots, iced radish, daikon pickle

Rabbit Rillettes 22

sous vide and charred carrots, fried tomatoes, ramp vinaigrette, tarragon crème fraîche, bitter greens

Smoked Beets 19

sweet pea purée, Woolwich goat cheese, confit garlic, dehydrated strawberries, pecan praline, cardamom vinaigrette, new growth

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Entrées

Beef Duo 52

“bone marrow” and braised port steak, braised greens, sauce bordelaise, tenderloin, tomato chutney, foie gras butter

Venison 46

braised shoulder, thumbelina carrots, tokyo turnip, brussels sprouts, mini beets, fondant potato, smoked spinach purée, cranberry chutney, red wine jus

Cannon of Lamb 47

sous vide loin, roasted foraged mushrooms, artichokes, tapenade, charred cipollini onions, curried cauliflower purée, lime leaf 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)

Tuna Loin 44

lobster gnocchi, cucumber broth, chanterelles, peas, concassé, flowers, shoots, smoked mussel nage

Organic Chicken Suprême 42

sourdough and creamed brie stuffing, smoked ham hock potato, pommes paillason, white and green asparagus forest, port 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