



Feature Dinner Menu

EXECUTIVE CHEF • JAMES BUDER

'Using the finest local and regional ingredients'

APPETIZER (choose one)

Corn Purée

chorizo fritter, basil essence, shoots

Millcroft Greens

blueberries, pickled onion, toasted goat cheese, red wine shallot vinaigrette

Mushroom Risotto

Tame mushrooms, artichokes, concassé tomatoes, aged parmesan, herb beurre blanc

ENTRÉE (choose one)

Beef Striploin

soused onions, pan greens, roasted cremini mushrooms, pomme purée

Atlantic Salmon

fresh herb salad, crushed new potato galette, tomato vierge

Vegetarian

crafted daily using local seasonal inspiration

DESSERT

Pastry Chef's choice of Daily Dessert

Dinner is Served from 5pm to 9pm Daily

\$25 supplemental charge to upgrade you to our Full A la Carte Menu Option