



Nature Never Closes

Dinner Menu

*This Menu is one time use

Appetizer

Roasted Carrot Purée

Heritage carrot, ginger gel, cilantro crème fraîche, coriander shoots

or

Millcroft Greens

Porcini dusted goat cheese, fresh blueberries, spiced pecans,
Scallions, pickled red onion, green peppercorn vinaigrette

Main Course

Veal Tenderloin

Duck fat potatoes, aged balsamic roasted mushrooms,
Pan greens, red wine Jus

or

Spinach Fettuccini

Lobster bisque, pea gel, forest growth, smoked duck yolk,
Crispy pancetta, seedlings and shoots

or

Lentil Fricassee

Curry spiced lentils, summer onions, rustic greens, blistered tomato,
Woolwich goat cheese fondue, living cress, onion ash, ginger vinaigrette

Pastry Chef's Daily Dessert Creation

*(*This Dinner Package is Subject to a \$25 Surcharge if you choose to Dine off the Regular Dinner Menu)*