

Headwaters

EXECUTIVE CHEF · Nicolas Petitjean

« LOVE IS IN THE AIR » MENU
FEBRUARY 6 – 29, 2024
AVAILABLE 12 – 2:30PM DAILY

Choose one item from each course

APPETIZERS

Celeriac Soup
Arugula pesto

Signature Millcroft Salad
Mixed green salad, crisp crudités, red wine shallot vinaigrette

ENTREES

Seared Rainbow Trout
Candy cane beet purée, kale, black bean salsa

Pan Seared Chicken Supreme
Pumpkin purée, sautéed spinach, bell pepper salsa

DESSERTS

Chocolate Bread Pudding
Vanilla sauce

\$50 per person plus taxes and gratuity