

# Headwaters

EXECUTIVE CHEF · Nicolas Petitjean

## ***SUMMERLICIOUS MENU***

***JULY 2 – JULY 20TH, 2025***

*Choose one item from each course*

### **APPETIZERS**

#### **Tomato Gazpacho**

Herb croutons

or

#### **Signature Millcroft Salad**

Mixed green salad, crisp crudites, red wine vinaigrette

### **ENTREES**

#### **Seared Salmon**

Tomato confit risotto, herb oil

#### **Pan Seared Chicken**

Fingerling potato, grilled asparagus, red wine jus

### **DESSERTS**

#### **Vanilla Pot de Crème**

Seasonal berries

**\$50 per person plus taxes and gratuity**