

MILTON'S VALENTINE'S DAY MENU

Thursday February 14th, 2019

First Course

Lobster & Sweet Corn Chowder

Truffled potato chips, chive

Everything Crusted Tuna Tataki

Spiralized cucumber, lemon-honey ponzu, radish greens

Spinach & Raspberry Salad

Shaved red onion, toasted walnuts, Asher blue cheese, Dijon-balsamic vinaigrette, candied orange zest

Oysters Milton

Black truffle-cracked mustard butter, spinach, bacon infused cornbread crumbs, American caviar

Pork & Prime Beef Meatballs

Peppadew-tzatziki sauce, fennel

Second Course

Smoked Paprika Chimichurri Hanger Steak

Blistered baby corn, poblano peppers and tomatoes, grilled zucchini, crumbled goat cheese, popcorn shoots

Pistachio Crusted Grouper

Spaghetti squash with local shiitake mushrooms & chive, garlic broccolini, beet & goat cheese puree, arugula pesto

Half Roasted Spring Chicken

Creamed corn, Applewood slab bacon, watercress, cracked honey mustard

Guava BBQ Glazed Salmon Steak

Pineapple-coconut rice, jicama slaw, avocado-lime puree

Pan Seared Diver Scallops

Black pepper & sweet corn risotto, grapefruit, pea tendrils, shaved parmesan, herbed white balsamic vinaigrette

Royal Red Shrimp & Lobster Pasta

Fresh pappardelle, blistered heirloom cherry tomatoes, arugula, lemon-garlic butter sauce, shaved parmesan

Dessert

Dark Chocolate Cake

Black cherry mousse, luxardo ganache, shaved chocolate

“Be Mine” Macarons

Vanilla bean cream cheese filling, raspberry jam

Caramel Cheesecake

Pretzel-graham cracker crust, smoked sea salt