

MILTON'S NEW YEARS EVE MENU

Thursday December 31st, 2020

First Course

Lobster Bisque

Lobster knuckles, tarragon crème fraiche

Ahi Tuna Poke

Kentuckyaki vinaigrette, avocado, pickled red onion, Tandoori wonton crackers, wasabi greens

Spinach & Warm Brie Salad

Red onion, dried cranberries, green apple, toasted almonds, sherry-bacon vinaigrette

Shrimp & Crab Meatballs

Red rice grits, etouffee gravy, goat cheese-meyer lemon gremolata

Apple Braised Pork Belly

Grana Padano grit croutons, green tomato & peach chow-chow, popped sorghum

Second Course

Bacon Wrapped Filet Mignon

Brown butter whipped yukon gold potatoes, grilled asparagus, braised red cabbage, meyer lemon-rosemary hollandaise, veal jus

Herb Crusted Grouper

Meyer lemon & Parmesan risotto, roasted garlic broccolini, shaved fennel, blood orange & arugula salad

Bourbon Smoked Pork Shank

Sweet corn bread pudding, cider braised collard greens, hot bacon honey mustard, cornbread crumbles

BBQ Braised Boneless Beef Short Rib

Roasted baby carrots, confit rainbow potatoes, cippolini onions, smoked blue cheese, natural jus

Blackened Diver Scallops

Chevre goat cheese polenta, asparagus-tomato salad, mimosa vinaigrette

Dessert

Espresso Martini Crème Brulee

Kahlua custard, vanilla vodka cream, coffee crumbles

Old Fashioned Jelly Jar

Caramel sponge, bourbon soak, luxardo syrup, dehydrated orange

Peach Bellini Crisp

Warm peaches, oatmeal struessel, champagne sorbet