

# MILTON'S NEW YEARS EVE MENU

Friday December 31<sup>st</sup>, 2021

## First Course

### Lobster Bisque

*Lobster knuckles, tarragon crème fraiche*

### Open Faced Tandoori Tuna Banh Mi

*Pickled banh mi vegetables, wasabi greens, bourbon barrel tamari sauce*

### Spinach & Warm Brie Salad

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

### Oysters Milton

*American caviar, crushed pink peppercorns, sparkling rosé, micro celery, meyer lemon*

### Hasselback Potato

*Smoked paprika chimichurri, crumbled blue cheese, pickled fresno chilies, chive*

## Second Course

### Bacon Wrapped Filet Mignon

*Brown butter whipped yukon gold potatoes, grilled asparagus, burgundy braised cabbage, lobster béarnaise, veal jus*

### Almond Crusted Grouper

*Meyer lemon & parmesan grits, roasted garlic broccolini, blood orange & arugula salad, crispy prosciutto*

### Maple Smoked Pork Loin

*Cider braised collard green & cornbread pudding, bourbon peach jam, cinnamon roll-walnut crumble, fried sage*

### Chicken Fried Butternut Squash Ravioli

*Duck confit, reisling cranberries, green apple, crispy brussels sprout leaves, sunny side duck egg, meyer lemon brown butter*

### Espresso Rubbed Diver Scallops

*Blue cheese & luxardo cherry risotto, ruby red swiss chard, maple glazed pecans, pomegranate molasses*

### Joyce Farms Applewood Grilled Airline Chicken Breast

*Warm 'Nduja & goat cheese potato salad, pickled peaches & fennel, herb pesto*

## Dessert

### Cheerwine Bundtlette

*Luaxardo cherries, dark chocolate cream cheese icing, smoked cherry sea salt*

**White Chocolate & Cranberry Pot de Creme**

*White chocolate custard, spiced cranberry gelee, dehydrated orange*

**Peaches & Brie Cheesecake**

*Spiced graham cracker crust, macerated blueberries, burnt honey*