

MILTON'S VALENTINE'S DAY MENU

\$75 prix-fixe

does not include tax & gratuity

Friday February 11th, 2022

Saturday February 12th, 2022

Monday February 14th, 2022

First Course

Lobster, Corn & 'Nduja Chowder

Meyer lemon-goat cheese gremolata

Pepper Crusted Beef Carpaccio

Pickled red onion, horseradish-avocado aioli, crispy parmesan, caper blossoms, truffled baguette

Spinach & Pomegranate Salad

Shaved red onion, toasted almonds, smoked bacon vinaigrette, melted brie, aged balsamic

Personal Charcuterie Board

Baby brie & Griffin, Soppressata & Prosciutto, mixed olives, pickled peaches, Marcona almonds, burnt honey, house crackers

Tandoori Duck Confit Meatballs

Milton's Acre kimchi, pickled carrots & cucumber, micro cilantro

Second Course

Bacon Wrapped Filet Mignon

Whipped Yukon gold potatoes, truffle grilled asparagus, braised red cabbage, cracked mustard bearnaise, veal jus

Coriander Crusted Grouper

Cilantro & peppadew pepper risotto, citrus-sunflower sprout slaw, roasted corn & crawfish veloute

Everything Crusted Ahi Tuna

Kimchi-cilantro roasted potatoes, sauteed pea greens, bourbon barrel tamari sauce, pickled radish, micro wasabi greens

Pan Seared Diver Scallops

Baby vidalia onion & snap pea succotash, spring vidalia puree, smoked bacon lardons, roasted carrot romesco sauce, popcorn shoots

Pappardelle & Prosciutto Pasta

Maine lobster, arugula, shaved asparagus, parmesan, marcona almonds, Meyer lemon-buttermilk sauce

Applewood Grilled Joyce Farms Chicken Breast

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

Dessert

Brie Cheesecake

Oatmeal-graham cracker crust, macerated cherries, burnt honey

White Chocolate-Raspberry Panna Cotta

Blood orange sugar cookie, candied lemon

Peanut Butter Stuffed Brownie

Crushed peanuts, white chocolate curls, sea salt caramel