



Milton's Garden Dinner Series

Sunday October 5th

Autumn Forage & Tide

Welcome Passed Hors D'Oeuvres

Scallop Ceviche Shooter

Sofrito, Crispy Wonton

Short Rib & Fontina Arancini

San Marzano Tomato Sauce, Fried Rosemary

First Course

Poached Pear

Goat Cheese Fritters, Lavender Honey

Second Course

Duck À L'Orange Salad

Orange–Yuzu Glaze, Shredded Green Papaya, Julienne Cucumber & Carrot

Third Course

Herb-Crusted Rack Of Lamb

Baby Zucchini, Blue Corn Polenta, Black Garlic Demi

Fourth Course

Coconut Cake

Vanilla Buttercream, Passion Fruit Caramel, Toasted Almonds