

New Year's Eve 2018

Amuse-Bouche

Charcuterie Sampler

Chef's selection of assorted house made charcuterie

First Course Selections

Cream of Crab Soup

Made with a hint of Sherry and Old Bay seasoning

Classic Shrimp Cocktail

Five jumbo shrimp served with a spicy cocktail sauce and lemon

Oysters Imperial

Three pieces Oyster Imperial prepared in the classic style

House Duck and Foie Gras Sausage

With braised red cabbage and apples, sage-chestnut bread pudding and blackberry demi

Lobster Bacon Mac and Cheese

Penne pasta with lobster, bacon, gouda and cheddar béchamel, topped with crispy bread crumbs

Fall Harvest Salad

Mixed greens with maple vinaigrette, roasted butternut squash, feta cheese, grapes & pistachio nuts

Caesar Salad

This favorite is garnished with mini croutons and anchovy

Main Course Selections

Braised Beef Short Rib

With smoked Gouda polenta, caramelized Cipollini onions, wilted greens, caulilini, and mushroom marsala sauce

Herb and Pepper Dusted Veal Tenderloin

With roasted beets, asparagus, parmesan thyme pave, Morel mushroom and Cipollini onion glaze

Peppercorn Dusted Venison Loin

With butternut squash puree, roasted garlic mashed potatoes, and red currant reduction, served with wilted greens and bacon lardons

Rack of New Zealand Lamb

Four double garlic breadcrumb encrusted chops served with rosemary and lamb reduction, accompanied by asparagus with hollandaise and sweet potato mousse

Stuffed Maryland Rockfish

Rockfish topped with colossal lump crab imperial, Rosemary and thyme roasted fingerling potatoes, served with baby vegetables

Seafood Curry

Shrimp, lobster, mussels and scallops, forbidden rice, bok choy and red Thai curry

Classic Surf and Turf

6oz filet topped with béarnaise sauce and a 6oz lobster tail with drawn butter served with potato pavé and baby vegetables

\$100 per person for this menu including dessert.

Drinks, tax and gratuity not included

No substitutions

The Milton Inn
New Year's Eve Dessert Menu



Bourbon Vanilla Bean Crème Brûlée

*Rich vanilla bean custard topped with caramelized sugar
garnished with fresh berries*

Tiramisu

*Layers of light sponge cake soaked with coffee, mascarpone cheese,
and dusted with cocoa powder*

Milton Inn House Made Cheesecake

*Delicious classic version of this historic favorite served with
caramelized sugar and garnished with fresh berries*

Macadamia Nut Torte

*Chocolate cookie base, caramel layer
studded with macadamia nuts covered with
cream cheese mousse, topped with chocolate ganache*

Truffle Torte

*Dense, fudgy, flourless chocolate cake enrobed with a silky ganache
and garnished with a truffle*

Strawberry Tart

*Strawberries with bourbon vanilla bean Diplomat crème
on a hazelnut crust with chocolate rods*

Artisan Cheese Plate

*St. André (French, soft, triple-crème cow's milk cheese)
Roquefort (French, semi-hard, sheep's milk bleu cheese)
and aged Guinness Cheddar (Irish, semi-hard, cow's milk cheese)
with fresh berries and baguette*