

The Milton Inn
Valentine's 2019
Celebration Menu – February 14

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 Blue Point oysters finished with jumbo lump crab meat and Imperial sauce

Poutine

*Fried potatoes with truffle salt, short rib, cheddar curds, green onions and red wine demi
with foie gras butter*

Beef Tenderloin Tartare

*With anchovy aioli, sriracha, capers, shallot, cornichons, quail egg yolk,
smoked sea salt and toasted baguette*

Raspberry Salad

*Mesclun greens tossed with raspberry vinaigrette, fresh raspberries,
walnuts and crumbled Bleu cheese*

Caesar Salad

This favorite is garnished with mini croutons and anchovy

Main Course Selections

Filet of Chesapeake

*Filet mignon topped with a jumbo lump crab cake and Béarnaise sauce
served with Jack Tarr potatoes and fresh vegetables*

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 crusted chops served with rosemary and lamb reduction,
accompanied by asparagus with hollandaise and sweet potato mousse*

Seafood Curry

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

Twin Lobster Tails

*Two 6oz lobster tails served with drawn butter, Jack Tarr potatoes
and seasonal vegetables*

Crispy Skin Salmon Florentine

*Fennel pollen dusted salmon, served with tomato, parmesan and basil risotto, sautéed mushrooms
and spinach, with a pernod cream sauce*

Herb and Pepper Dusted Veal Tenderloin

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

***\$ 95.00 per person including Dessert
Beverages, Tax & Gratuity not included***

No Substitutions

*****No coupons, groupings, charity gift certificates or discounts of any kind are permitted with this menu*****