

**The Milton Inn**  
**Valentine's 2019**  
***Celebration Menu – February 15 and 16***

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***First Course Selections***

***Cream of Crab Soup ~ 15***

*Made with a hint of Sherry and Old Bay seasoning*

***Classic Shrimp Cocktail ~ 22***

*Five jumbo shrimp, served with a spicy cocktail sauce and lemon*

***Oysters Imperial ~ 24***

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

***Poutine ~ 16***

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

***Beef Tenderloin Tartare ~ 18***

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

***Raspberry Salad ~ 15***

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

***Caesar Salad ~ 14***

*This favorite is garnished with mini croutons and anchovy*

***Main Course Selections***

***Filet of Chesapeake ~ 50***

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

***Peppercorn Dusted Venison Loin ~ 55***

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

***Rack of New Zealand Lamb ~ 55***

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

***Seafood Curry ~ 48***

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

***Twin Lobster Tails ~ 58***

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

***Crispy Skin Salmon Florentine ~ 45***

*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 ~ 45***

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

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

***No exceptions please***

# The Milton Inn



## Valentine Dessert Menu 2019 February 15 and 16

### *Bourbon Vanilla Bean Crème Brûlée ~ 12*

Rich vanilla bean custard topped with caramelized sugar crust

### *Dark Chocolate Pots de Crème Martini ~ 11*

Rich dark chocolate Pots de Crème served in a martini glass  
and garnished with whipped cream

### *Milton Inn House Made Cheesecake ~ 12*

*Delicious classic version of this historic favorite served with a topping of  
caramelized sugar*

### *Chocolate Truffle Torte ~ 12*

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

### *Tiramisu ~ 12*

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

### *Strawberry Tart ~ 12*

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

### *Macadamia Torte ~ 12*

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

### *Artisan Cheese Plate ~ 21*

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