

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

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

House Smoked Salmon ~ 18

Capers, red onion, creamed horseradish, served with toasted pumpernickel and lemon

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

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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*