

Welcome to
The Milton Inn's
Freemark Abbey Wine Dinner



Wednesday, April 10th, 2019

Hors d' Oeuvres

Beef Tartare with Smoked Oyster Aioli

Prosciutto, Feta and Watermelon with Aged Balsamic and Basil

Mesquite Seared Sea Scallops with Wilted Arugula, Bacon, and Tomato Coulis

Freemark Abbey, Napa Valley Sauvignon Blanc 2016

First Course

Braised Veal Tongue Tonnato with Arugula Pecorino and Pine Nuts

Freemark Abbey, Napa Valley Chardonnay 2016

Second Course

*Pan Seared Foie Gras with Strawberry Mascarpone, Basil Risotto, Hazelnuts and a
Black Pepper Tuile, with Balsamic and Red Wine Glaze*

Freemark Abbey, Napa Valley Merlot 2014

Entrée

*Moroccan Spice Lamb Loin with Butternut Squash Puree, wilted Swiss Chard,
Bacon Lardons and Red Currant Reduction*

Rutherford Cabernet Sauvignon 2013

Dessert Course

Frozen Ginger Lime and Rum Souffle

Coffee

\$130.00 per person (inclusive of tax and gratuity)

FULL PAYMENT AT TIME OF RESERVATION IS REQUIRED

****No substitutions are allowed for items on this menu****

This menu cannot be used in conjunction with any other promotion, charity gift certificate, Groupon or coupon.