

**Brian Boston's Milton Inn presents  
Stags' Leap Winery Wine Dinner**



**Wednesday, March 11<sup>th</sup>, 2020**

**Hors d' Oeuvres**

*Beef Tartare with Anchovy Sriracha Aioli*

*Wild Mushroom and Caramelized Onion Tarts*

*Panko Crusted Maryland Oysters with Remoulade Sauce*

*Laurent-Perrier, La Cuvée Brut (Tours-sur-Marne, FR) N.V.*

**First Course**

*Foie Gras Torchon with Toasted Baguette and Cranberry Ginger Compote*

*Stags' Leap Viognier, (Napa Valley, CA)*

**Second Course**

*Colossal Lump Maryland Crab Imperial*

*Stags' Leap Chardonnay, (Napa Valley, CA)*

**Entrée**

*Fines Herb and Dijon Crusted Prime Rib of Beef with Au Jus, Duo of Asparagus,  
Loaded Mashed Potatoes and Yorkshire Pudding*

*Stags' Leap Cabernet Sauvignon, (Napa Valley, CA)*

**Dessert Course**

*Opera Cake*

*Coffee*

**After Dinner Reception**

*Dark Chocolate Truffles*

*Grams Six Grapes Reserve Port, (Douro Valley, PRT) N.V.*

**\$195.00 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.**