MILLWRIGHT’S DINING ROOM
FOUR COURSE PRIX FIXE $45

raw bar

Beausoleil Oysters | add $14
1/2 dozen, mignonette
Shrimp Cocktail | add $4 each
gochujang cocktail sauce

Crab Salad | add $13
togarashi, nuoc cham

first

Smoked Salmon Rilette
creme fraiche, everything bagel spice, rye toast
Chopped Farm Salad
vegetables & greens from the Farmington Valley,
oregano vinaigrette, Finback cheese

Tuna Tartare
yuzu ponzu, ginger, honey crisp apples
Beef Tartare
pickled onion, radish, potato chip

second

Winter Squash Bisque
coconut & green chili cream, fried peanut
Gnocchi
pomodoro sauce, confit tomatoes, goat cheese

Smoked Sausage & Preserved Peppers
red pepper jam, pickled peppers, dijon
Foie Gras Torchon | add $10
pumpkin bread, concord red wine gelee, pepitas

third

Beef Tenderloin
shallots, salsa verde, sweet&sour crispy potatoes
Vadouvan 898 Squash
confit fennel, curried tomato sauce
Grilled Swordfish
lentil stew, red wine beurre blanc

Bella Bella Chicken
seacoast mushrooms, grits, chicken jus
Bella Bella Duck Breast
sweet potato hash, braised collared greens, jus

fourth

Graham Cracker Lime Tart
berries, whipped cream, candied lime
Coconut Tea Cake
dark cocoa, nectarines, hazelnuts

Peanut Butter Bar
chocolate ganache, oats, concord grape
Melinda Mae Cheese
Mystic Cheese, cherry caramel, biscuit crackers

CHEF’S TASTING MENU
a tour of our cuisine | 7 courses $70 | beverage pairings $45

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness