MILLWRIGHT’S

VALENTINE’S DAY 2022

FOUR COURSES | FEBRUARY 11TH - 14TH | $95 PER PERSON

RAW BAR

Beausoleil Oysters (6) 19.5 Shrimp Cocktail 3.5 each
mignonette, lemon gochugang cocktail sauce

FIRST | CHOICE OF

Tuna Tartare
mushroom crisps, xo sauce, yuzu, pepper aioli

Tapioca Custard
all the flavors of clam chowder

Farm Green Salad
fennel, minke cheese, pumpkin seeds

Truffle Toast
citrus ricotta, black truffle, Hilltop honey, truffle puree

SECOND | CHOICE OF

Sundried Tomato Hummus
artichoke tapenade, grilled pita

Chicken & Dumplings
gnocchi, roasted chicken, root vegetables

Roasted Mushroom Soup
salsa verde, voudavin rice crisp

Torchon of Foie Gras
red wine mustard, marmalade, brown butter crumb, foccacia

THIRD | CHOICE OF

Mushroom "Fettucine"
olive tapenade, almond, parmesan, artichoke

Roasted Half Chicken
tomatillo broth, shisito peppers, cotija cheese, radish salad

Seared Salmon
pastrami spiced turnips, mustard beurre blanc, pickled red cabbage

New York Strip
brandy cream sauce, pink peppercorn, potatoes, onion

FOURTH | CHOICE OF

Chocolate Bar
earl grey tea, milk chocolate crispy

Lemon Tart
linzer cookie, candied cranberries, biscoff buttercream

Chocolate & Strawberry Heart
milk chocolate mousse, strawberry preserves, white chocolate pearls

Pavlova
passionfruit, pistachios, chantilly cream