MILLWRIGHT'S Valentine's Day 2024

FOUR COURSES | FEBRUARY 13TH TO 18TH | \$110 PER PERSON

RAWBAR

Wellfleet Oysters (6) mignonette, lemon

21 Shrimp Cocktail (6) gochugang cocktail sauce 21

FIRST choice of

Farm Green Salad

fennel, finback cheese, pumpkin seeds, white balsamic vinaigrette

Sunchoke and Apple Soup

green curry, brown butter crumb, candied seeds

Tuna Crudo

cranberry aguachile, almond, pickled grapes

Beef Tartare

black garlic, preserved lemon, cornichons, toast

SECOND choice of

Roasted Carrot Salad

lentil tahini hummus, zahtar carrots, fermented black bean and yuzu relish

Cashew Ricotta Toast

small state foccacia, braised seacoast mushrooms, cashew ricotta, chili

Salt and Pepper Pork Belly

BBQ heirloom beans, cornbread chimichurri, cornbread crumb

Foie Gras Mousse

Japanese milk bread, jalapeno-cilantro salsa, pickled vegetable, fried shallots

THIRD choice of

Roasted Acorn Squash

Young Farm Acorn Squash, Chana Masala, tahini green goddess, cilantro

Tofu Schnitzel

mushroom gravy, pickled mustard seeds, braised red cabbage

Wester Ross Salmon

sweet potato puree, braised shallots, harissa crema, olive relish

Roasted Half-Chicken

Young's Farm Grits, braised seacoast mushrooms, chili crunch

New York Strip

cognac cream sauce, pink peppercorn, crispy potatoes, broccoli rabe

FOURTH choice of

Passion Fruit Vacherin

passion fruit curd, crisp meringue cookies, winter citrus

Chocolate Truffle Heart

salted caramel, chocolate sponge, milk chocolate pearls

Persian Love Cake

cardamom almond cake, pistachios, rose water

Craquelin Cream Puffs

vanilla pastry cream, hibiscus jam, chantilly cream

ONLY PRIX FIXE MENU AVAILABLE THESE DATES