



# OLD MILL ROOM

*Dinner Menu*

## BEGINNINGS

### JUMBO LUMP CRAB AND AVOCADO SALAD

*Tangerine Vinaigrette, Roasted Onion Cracker*

12

### BURGUNDY BRAISED VEAL CHEEK, SEARED FOIE GRAS

*Apple Celery Purée*

10

### COCOA ANCHO CRUSTED SCALLOP

*Parsnip Silk, Shaved Fennel, Bosch Pear Salad, Lobster Oil*

14

### WILD MUSHROOM CHICKEN TERRINE

*Dried Cherry Chutney, Waldorf Salad*

12

### WASABI CRUSTED AHI TUNA

*a.m.FOG Tempura Maitake Mushroom, Seaweed Salad, Blood Orange Miso Aioli*

14

## SECONDS

### LOBSTER BISQUE

*Lobster, Leek Garnish*

10

### MILL ROOM SALAD

*Organic Field Greens, Sliced Strawberries, Candied Walnuts, Herbed Goat Cheese Toast, Sherry Vinaigrette*

10

### BUTTERNUT SQUASH, APPLE BISQUE

*Caramelized Apple, Maple Gastrique*

9

### PETIT ROMAINE LEAF BUNDLES

*Housemade Caesar Dressing, Confit Tomatoes, Parmesan Panna Cotta, White Anchovies*

10

### SPICE POACHED PEAR

*Buttermilk Blue Cheese Cake, Frisée, Radicchio, Port Vinaigrette*

10



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## ENTRÉES

### SWEET POTATO PAVÉ, PEAR FENNEL SALAD

*Brussels Sprout Leaves, Toasted Pecans, Dijon, Maple Reduction*

21

### PROSCIUTTO WRAPPED HALIBUT

*New England-Style Clam Chowder, Saffron Potato*

30

### PAN SEARED SALMON FILLET

*Truffled Polenta, Forest Mushrooms, Carrot Emulsion*

28

### CRAB CRUSTED SUNBURST TROUT

*Roasted Tomato, Caper Compote, Arugula, Roasted Pepper Salad, Confit Fingerling Potatoes*

26

### ROAST BREAST OF ASHLEY FARMS CHICKEN, RIPE OLIVE TAPENADE FILLING

*Charred Vegetables, Peach, Persimmon Chutney*

28

### ROSEMARY SCENTED BRAISED LAMB SHANK

*Porcini Risotto, Glazed Root Vegetables, Balsamic Cipollini, Natural Jus*

28

### GRILLED TENDERLOIN OF BEEF

*Potato Purée, Glazed Root Vegetables, Madeira Foie Gras Jus*

36

### CARAWAY DUSTED PORK TENDERLOIN

*Creamy Orzo, Mustard Greens, Apple Cider Jus*

32

### JUNIPER, THYME MARINATED PAN ROASTED VENISON LOIN

*Sweet Potato Gnocchi, Creamed Savoy Cabbage, Port Sauce*

34

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EXECUTIVE CHEF

BILL JUSTUS

*Boar's Head uses local vendors whenever possible to promote our farm-to-table initiative. We have entered into a partnership with Morven Farm to use their produce in many of our selections. All seafood served has been harvested in a sustainable manner. Consuming raw and undercooked meats, poultry, shellfish or eggs increases your risk of food borne illness especially if you have certain medical conditions.*