

CHRISTMAS EVE 2024

THREE COURSE PRE FIXE MENU...\$78
MAKE ONE SELECTION FOR EACH COURSE

THE MILTON
INN

A LA CARTE

TERRINE OF HUDSON VALLEY FOIE GRAS...\$26

winter black truffle, cranberry confiture

STELLAR BAY OYSTERS ON THE HALF SHELL...\$30/DZ

classic mignonette

PÂTE DE CAMPAGNE...\$18

country style pork & venison pate with cherries & pistachio

whole grain mustard, pickled onion

SMOKED SALMON...\$18

dill, capers, lemon

**add shaved winter black truffle to any dish...\$40 supplement*

FIRST COURSE

LITTLE GEM HOUSE SALAD

tomato, bacon lardon, pickled onion, cucumber
dijon vinaigrette

ONION SOUP GRATINÉE

classic onion soup, gratinéed with baguette
gruyère, reggiano

BELGIAN ENDIVE SALAD

dried cherries, apple, candied pecans, pickled fennel,
fresh goat cheese, cider vinaigrette

MUSHROOM BISQUE

brioche croutons, thyme oil

SECOND COURSE

ROASTED BREAST OF GUINEA FOWL

slow cooked leg confit, roasted chestnut & sage stuffing
game bird jus

BRAISED BEEF SHORTRIB

roasted root vegetables, celeriac & yukon gold potato puree
fresh horseradish, honey red wine reduction

ROSEDA FARMS BEEF TENDERLOIN

"ROSSINI" (\$40 SUPPLEMENT)

seared foie gras, toasted brioche, black truffle madeira sauce

PAN ROASTED SCALLOPS

sunchoke puree, clementine, roasted baby carrots
truffle hazelnut vinaigrette

ROASTED HONEYNUT SQUASH AMANDINE

haricots verts, pomegranate, almond brown butter

DESSERT

TOASTED MILK & VANILLA BUCHE DE NOEL

vanilla chiffon genoise, toasted milk mousse
cream cheese buttercream, white chocolate mirror glaze

BLACK COCOA PASSIONFRUIT PETITE GATEAUX

black cocoa sponge, passion fruit compote
black sesame bavarian

ROASTED PEAR CARMELIZED WHITE CHOCOLATE BOMBE

vanilla sponge, caramel white chocolate, speculoos glaze
biscoff crumbs, roasted local pears