



The menu at The Milton Inn is a reflection of my experience as a chef and as a lover of food and hospitality. The cuisine is influenced by my background in French regional cooking, as well as my personal experiences, affection for travel, and my desire to continue to learn about new ingredients and techniques. The ingredients used are the best quality available, and more often than not, are provided by our local farm partners – many of whom are located within just a few miles of the restaurant. The menu format is designed to allow me the freedom to cook food that inspires me personally. It is also an invitation to explore the menu in a way that is personal to you. It is truly a privilege to welcome you into our home for dinner.

- Chef Christopher Scanga



DECEMBER 31st, 2025

MENU \$139 per person

FIRST

LITTLE GEM SALAD	brioche croutons, white anchovies, truffle Parmigiano vinaigrette
YUKON GOLD POTATO & LEEK SOUP	brioche croutons, chives
OYSTERS ON THE HALF SHELL	champagne mignonette
FRESH ARTICHOKE SOUP	fresh Perigord black truffle oil

SECOND

SQUID INK CASARECCE	butter poached lobster, chile flake, lobster sauce
SEARED HUDSON VALLEY FOIE GRAS	dark chocolate, pomegranate gastrique
ESCARGOTS PUFF PASTRY TART	roasted garlic cream sauce, persillade
ROASTED BABY CARROTS	whipped goat cheese, hazelnuts, truffle vinaigrette

THIRD

PRIME BEEF TENDERLOIN	sunchoke purée, mushroom fricasee, black garlic demi-glace
GRILLED DUCK BREAST	Yukon gold potato gratin, marinated picholine olives, red wine reduction
POTATO GNOCCHI	fresh Perigord black truffles, goat cheese fonduta
ROASTED CHILEAN SEABASS	wilted spinach, champagne & caviar sauce

SWEET

WHITE CHOCOLATE	
CHERRY ALMOND MOUSSE	white chocolate mousse, almond sponge, cherry compote, black cocoa crumb
BLACK VELVET CHEESECAKE (GF)	black velvet sponge, french vanilla bean cheesecake, bruleed meringue, blackberry coulis

SUGGESTED BOTTLES

809	Champagne, Billecart Salmon “Réserve” Brut NV	\$138
804	Champagne, Guy Larmandier Rosé Ier Cru, Brut NV	\$156
109b	Côtes du Rhône Blanc, Dom. de la Vieille Julienne “lieux-dit Clavin” 2021	\$58
129	Chablis, Val de Mer (Patrick Piuze) 2023	\$75
609	Saint Veran, Famille Cordier “En Faux” 2022	\$112
309a	Mercurey Ier Cru “En Sazenay” Domaine Romain & Simon Pillot 2023	\$104
624	Saint-Émilion Grand Cru, Château Faugères 2020	\$110
203	Châteauneuf-du-Pape, Dom. de la Charbonnière “Mourre des Perdrix” 2021	\$140
407	Savigny-les-Beaune Ier Cru “Vergelesses” Michel Gay 2020	\$150
620	Brunello di Montalcino, Collosorbo 2018	\$155
603	Corton Grand Cru, Louis Latour “Clos de la Vigne au Saint” 2019	\$318

A Gratuity of 20% is applied to parties larger than six

Tony Foreman · Restaurateur | Christopher Scanga · Chef / Owner