



*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



FEBRUARY 14th, 2026

MENU \$139 per person

KAVIARI OSCIETRE PRESTIGE CAVIAR \$130  
toasted brioche, traditional garnishes

FIRST

LITTLE GEM SALAD	hearts of palm, red onion, avocado, goddess dressing
CARROT & COCONUT MILK SOUP	red curry, mint, thai basil, xvoo
SHELLFISH BISQUE	butter poached shrimp & lobster, vadouvan
CUCUMBER SALAD	onion, capers, chives, dill creme fraiche

SECOND

GRATINEED OYSTERS	applewood smoked bacon, garlic & herb buttered breadcrumbs
SEARED HUDSON VALLEY FOIE GRAS	dark chocolate, pistachio, sherry gastrique
SAUTEED SHRIMP AU PASTIS	tomatoes, pastis pan sauce
CRISPY ARTICHOOKES	saffron & orange blossom aioli

THIRD

PAN ROASTED JOHN DORY	sauted spinach, capers, blood orange beurre blanc
MOROCCAN SPICED BRAISED LAMB LEG	pommes dauphinoise, marinated picholine olives, red wine reduction
BEEF TENDERLOIN	pommes dolphinoise, roasted garlic broccolini, black garlic butter
ROASTED WILD MUSHROOMS	creamy polenta, crispy salsify, salsa verde, mushroom sugo, parmigiano reggiano

SWEET

CHERRY & LIME	financier layer cake, lime white chocolate mousse, cherry compote
DARK CHOCOLATE OLIVE OIL CAKE	strawberry mousse, almond crunch
ORANGE CREAM TART	orange curd, meringue, candied orange

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

Tony Foreman · Restaurateur | Christopher Scanga · Chef / Owner