



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

THE MILTON INN

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 ARTICHOKEs saffron & orange blossom aioli

THIRD

- PAN ROASTED JOHN DORY sauteed 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