

# THE OLD MILL ROOM

Valentine's Dinner | February 10,11,14

## *Aperitif*

Pomegranate Champagne with Dried Cranberries

## *Starters*

Sashimi Tuna Tartar

*Sweet Rice, Avocado, Seaweed Salad, Blood Orange Miso Aioli*

Seared Foie Gras

*Spiced Pear, AM FOG Mitake Mushroom Ragout*

## *Soup*

Lobster Bisque

*Candied Leeks, Diced Lobster*

Signature Peanut Soup

*Toasted Coconut, Snipped Chives*

## *Salad*

Gather Greens

*Orange Segments, Strawberries, Toasted Pecans, Shaved Red Onion*

*Citrus Champagne-Mint Emulsion*

Romaine Hearts

*House Made Croutons, Parmesan Cheese, Roasted Tomatoes, Creamy Caesar Dressing*

## *Entrees*

Grilled Tenderloin of Beef

*Chanterelle Chestnut Ragout, Garlic Jus, Yukon Gold Potato Puree*

Pan Seared Filet of Sea Bass

*Crab And Tomato Risotto, Crisp Country Ham, Haricot Vert, Chardonnay Buerre Blanc*

Creamy Butternut Squash Farro

*Roasted Spaghetti Squash, Chipollini Onions, Cherry Glen Goat Cheese, Arugula*

Roasted Breast Of Poly Face Farms Chicken

*Braised Thigh Croquette, Porcini Creamed Spinach, Rutabaga, Dark Cherry Jus*

## *Desserts*

Dark Chocolate Terrine

*Strawberry Sorbet, Frangelico Crème Anglaise*

Vanilla Bean Crème Brulee

*Berry Compote*

Strawberry Panna Cotta

*Champagne Gelee*

*All seafood has been harvested in a sustainable manner. We have partnered with our community to bring you the freshest ingredients in season while minimizing our carbon footprint, through our sustainable initiatives.*

*Chef de Cuisine Francisco Ayala*

*Executive Chef Bill Justus*