



RESTAURANT WEEK

WINTER 2019

\$34.95

Sunday, January 13th to Saturday, January 27th

CHOOSE ONE APPETIZER, ENTRÉE & DESSERT

Wine Pairing \$15

With each course, enjoy a half glass of the recommended wine paired with your selection

APPETIZER

ARTISANAL GREENS in MANDARIN ORANGE VINAIGRETTE
with DRIED OLIVES and CRUMBLed GOAT CHEESE
Domaine Fournier, Sauvignon Blanc, Loire Valley, France 2016

CLASSIC CAESAR SALAD with PARMESAN CHEESE, GARLIC CROUTONS and WHITE ANCHOVIES
Hermann J. Wiemer, Chardonnay, Seneca Lake, Finger Lakes, New York 2017

"MILL'S TAVERN PHO" with BEEF BONE BROTH, EGG NOODLES and SHAVED SIRLOIN
Pierre Sparr Alsace One, Alsace, France 2014

COCONUT CURRY POINT JUDITH CALAMARI with BABY SHRIMP and PINEAPPLE KETCHUP
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand 2017

ENTREE

VENISON STEW with THUMBELINA CARROTS, PEARL ONIONS and YUKON GOLD POTATOES
Legado Del Moncayo, Old Vine Garnacha, Campo de Borja, Spain 2016

VEGAN CASSOULET with BRAISED TARBAIS BEANS, "SAGE SAUSAGE and HERBED PANKO CRUMBS
McMannis, Merlot, Lodi, California 2017

12oz PINEAPPLE MOJO PORK CHOP with BAMBOO RICE and SESAME MUSTARD JUS
Smith & Hook, Proprietary Red, Central Coast, California 2015

CHEF ED'S TURKEY POT PIE
Domaine des Vercheres, Bourgogne Rouge, Burgundy, France 2016

BEEF RAGU PAPPARDELLE with CIPOLLINI ONIONS and BABY CARROTS
Tua Rita, Rosso del Notri, Toscana, Italy 2016

DESSERT

MANDARIN MOUSSE
OLIVE OIL CAKE, SPICED CARROT CURD, CARA CARA ORANGE, TURMERIC MERINGUE, WHITE CHOCOLATE FROZEN YOGURT
Roscato, Sparkling Moscato, Trento, Italy NV

MILK CHOCOLATE CREMEUX
CHOCOLATE PASSION FRUIT CAKE, COCONUT CREAM, SESAME CASHEWS, CARAMELIZED BANANA ICE CREAM
Pedroncelli Four Grapes Port

PORTUGUESE BREAD PUDDING
MADEIRA CARAMEL, CURRENTS, CHANTILLY CREAM
Donna Antonia Reserve Tawny Port

SEASONAL SORBET TASTING
Roscato, Sparkling Moscato, Trento, Italy NV

No Substitutions

♦Raw or partially cooked food can increase your risk of foodborne illness. Please advise your waiter of any food allergies or dietary restrictions.



A La CARTE

The STARTERS

- SHELLFISH PLATTER ♦ *Petite 39/ Grand 159*
- OYSTERS on the HALF SHELL ♦ *3.5 each*
- LITTLE NECKS on the HALF SHELL ♦ *1.5 each*
- CHILLED POACHED WHITE TIGER SHRIMP (U8) *5 each*
- CHILLED POACHED SHRIMP (U16) *2.5 each*
- ARTISANAL GREENS in MANDARIN ORANGE VINAIGRETTE with DRIED OLIVES and CRUMBLLED GOAT CHEESE *11*
- CLASSIC CAESAR SALAD with PARMESAN CHEESE, GARLIC CROUTONS and WHITE ANCHOVIES *12*
- MILL'S TAVERN "PHO" with BEEF BONE BROTH, EGG NOODLES and SHAVED SIRLOIN *14*
- WOOD-FIRED PIZZA with PORCINI MUSHROOM SOUBISE, DICED PROSCIUTTO, THREE CHEESES, TRUFFLED AIOLI and ARUGULA *19*
- COCONUT CURRY POINT JUDITH CALAMARI with BABY SHRIMP and PINEAPPLE KETCHUP *16*
- RABBIT and FOIE GRAS RILLETTE with ROASTED MARCONA ALMONDS, QUINCE JAM and BITTER GREENS in APPLE BALSAMIC VINAIGRETTE *14*
- BRAISED LITTLENECKS in SMOKED TOMATO and NARRAGANSETT LAGER BROTH with GRILLED CHORIZO, SWEET ONIONS and GRILLED GARLIC BREAD *22*
- CHEESE AND CHARCUTERIE with ASSORTED SEASONAL ACCOUTREMENTS *just cheese 19/ just charcuterie 19/ both 22*

The MAINS

- LEMON PEPPER ATLANTIC SWORDFISH STEAK with PARSLEY OIL and SAUCE GRIBICHE *32*
- CHICKEN TWO WAYS- FRIED and SEARED with WARM FINGERLING POTATO SALAD and BREAD & BUTTER JARDINIÈRE *26* (Prix Fixe- Choose Breast or Leg and Thigh)
- VENISON STEW with THUMBELINA CARROTS, PEARL ONIONS and YUKON GOLD POTATOES *34*
- SAFFRON RISOTTO with AIGO BOUIDO, PANCETTA BUTTER and FRIED LEEKS *11 half /22 full*
- CHILI DUSTED ORA KING SALMON with SWISS CHARD, CRIMSON LENTILS and COCONUT-LEMONGRASS BRODO ♦ *34*
- VEGAN CASSOULET with BRAISED TARBAIS BEANS, "SAGE SAUSAGE" and HERBED PANKO CRUMBS *24*
- 12oz PINEAPPLE MOJO PORK CHOP with BAMBOO RICE and SESAME MUSTARD JUS ♦ *28*
- 14oz AGED NEW YORK STRIP with MILL'S STEAK SAUCE ♦ *38*

The MILL'S SIDES

- RED BLISS MASHED POTATOES with CRISPY SHALLOTS *8*
- MILL'S MAC 'N CHEESE with HOUSE MADE BACON LARDONS *10*
- MISO BROWN BUTTER ROASTED SWEET POTATOES *8*
- WOOD ROASTED ASPARAGUS with LEMON, PECORINO and EXTRA VIRGIN OLIVE OIL *14*

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