Mill's Tavern

VALENTINE'S DAY WEEKEND

LIBATIONS

Broken Heart Martini

Broken Shed Vodka, Pama Liqueur, Rose Water, Lemon Juice, Peche Sparkling Wine *14*

Love Potion Punch *10*

WINE FEATURE

Pasqua Passimento, Romeo & Juliet, Bianco or Rosso, Veneto, Italy

10 6oz | 15 9oz | 38 btl

ADDITIONS

Seafood Bisque 17

Mill's Tavern Oyster Rockefeller 5 each

DESSERT

Dark Chocolate Mousse Tart

Caramelia Ganache, White Chocolate-Strawberry Cremeux, Coconut Meringue, Passion Fruit Sorbet

PRIX FIXE for TWO

150

FIRST COURSE

Choice of

ARTISANAL GREENS SALAD

Or

CLASSIC CAESAR SALAD

For Each Guest

ENTREE

Choice of

32oz. PORTERHOUSE STEAK with LOBSTER MORNAY SAUCE♦

Or

32oz. BONE-IN WAGYU TOMAHAWK RIBEYE♦

Choice of

MONTREAL RED BLISS MASHED POTATOES with CRISPY SHALLOTS

Or

WOOD ROASTED ASPARAGUS with LEMON, PECORINO
and EXTRA VIRGIN OLIVE OIL

TWO DESSERTS

From The **RAW BAR**

CHILLED POACHED SHRIMP (U16) 2.5 each

OYSTERS ON THE HALF SHELL 3.5

KING CRAB COCKTAIL 36

From The **PANTRY**

WINTER GREENS in PINEAPPLE VINAIGRETTE with CRISPY PROSCIUTTO, DRIED CHERRIES and CLOVE PICKLED SHALLOTS 16

ARTISANAL GREENS in SMOKED ROQUEFORT VINAIGRETTE with PICKLED RED ONIONS and SPICED ALMONDS 10

CHEF'S SOUP of the DAY MKT

CLASSIC CAESAR SALAD with PARMESAN CHEESE, WHITE ANCHOVIES and GARLIC CROUTONS 13

CRISPY PEPPER-LEMONGRASS POINT JUDITH CALAMARI with LEEKS and LEMON SUMISO 9 small | 16 large

The **MAINS**

VENISON RAGU over PAPPARDELLE with GOAT CHEESE PARSNIP PUREE 32

PECAN ENCRUSTED MISO GLAZED SALMON with POTATO au GRATIN and BABY SPINACH♦ 26

ATLANTIC SWORDFISH MEDALLIONS with CRISPY YUCCA, MARINATED ROASTED ONIONS and GINGER LIME COCONUT SAUCE 34

HONEY-LAVENDER GLAZED GIANNONE FARMS CHICKEN with BABY VEGETABLES and ROASTED BEET JUS 26

CHEF's VEGETABLE PLATE 26

14 oz. AGED NEW YORK STRIP with MILL'S STEAK SAUCE ♦ 36

16 oz. CERTIFIED ANGUS BEEF RIBEYE ♦ 44

8oz. BLACK ANGUS FILET MIGNON with SAUCE au POIVRE and ROASTED RED BLISS POTATO HASH♦ 38

The **MILL'S SIDES**

MONTREAL RED BLISS MASHED POTATOES with CRISPY SHALLOTS 8

MILL'S MAC 'N CHEESE with HOUSE MADE BACON LARDONS 10

WOOD ROASTED ASPARAGUS with LEMON, PECORINO and EXTRA VIRGIN OLIVE OIL 14

BRUSSELS SPROUTS with BACON and PICKLED SULTANAS 8

ROASTED ROOT VEGETABLES with TARRAGON and CHIVE 10

EDWARD BOLUS
Executive Chef

CHRISTIAN CHIN
Chef de Cuisine

KATE TURNE
General Manag

DANIELLE LOAIZA
Chef de Partie

ABBY JULIANO
Dining Room Supervisor

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