



# VALENTINE'S DAY

FOUR COURSES PER PERSON...\$125



THE MILTON  
NN

## FIRST COURSE *choose one*

### CRISPY OYSTERS

charred lemon, pimentón aioli

### SHELLFISH BISQUE

butter poached shrimp, vadouvan, fennel pollen

### MUSHROOM PUFF PASTRY TART

caramelized onion, goat cheese, chive beurre blanc

### FRESH ARTICHOKE SOUP

brioche crouton, parmigiano reggiano

## SECOND COURSE *choose one*

### LACINATO KALE SALAD

cameo apples, pickled onion, fresh goat cheese  
apple cider dijon vinaigrette

### GEM LETTUCE SALAD

radish, brioche croutons  
creamy black truffle parmesan dressing

### CUCUMBER SALAD

red onion, capers, chives, radish, dill crème fraîche

## THIRD COURSE *choose one*

### GRILLED CHAROLAIS VEAL FLANK STEAK

mushroom fricasee, horseradish pommes purée  
winter black truffle butter

### PAN ROASTED HALIBUT

parsnip purée, roasted cauliflower, golden raisins  
capers, verjus sauce

### BRAISED LAMB LEG

celery root purée, roasted winter root vegetables  
rosemary lamb jus

### ROASTED MOKUM CARROTS

saffron basmati rice, grilled leeks, chermoula  
citrus cumin crème fraîche

## DESSERT *choose one*

### MANGO COCONUT OPERA CAKE

coconut sponge, mango cremeaux  
white chocolate ganache

### VANILLA CITRON TORTE

vanilla bean sponge, blood orange & lemon curds  
lime cremeaux

### DARK CHOCOLATE RASPBERRY

### HAZELNUT GATEAUX

dark chocolate cake, chocolate raspberry ganache  
hazelnut crunch, fresh raspberries