

THE MILTON INN

Auberge de Chasse

GARDE MANGER

Foie Gras a la Mode des Landes	\$19	<i>foie gras terrine, fig confiture, vanilla bean brioche</i>
Pâté en Croûte	\$18	<i>venison & pork pâté in pastry, pickled carrots, endive</i>
Steak Tartare	\$26	<i>brioche & quail egg toad in the hole, ossetra caviar, black truffle vinaigrette</i>
Jambon de Bayonne	\$18	<i>cornichon, pickled onion, whole grain mustard, grilled baguette</i>
Saumon Salé	\$16	<i>beetroot & gin botanical cured salmon, cucumber, mandarin orange, brioche crouton, trout roe, dill crème fraîche</i>

CHAUD

Beignets de Crevettes	\$16	<i>crispy shrimp & butternut squash, vadouvan aioli</i>
Foie Gras Poêlé	\$23	<i>seared foie gras, black sesame, quince & mandarin orange marmalade</i>
Soupe à l'Onion Gratinée	\$16	<i>Louis' famous onion soup</i>
Velouté de Choufleur	\$14	<i>cauliflower soup, white truffle oil</i>
Escargots	\$16	<i>wild burgundy snails, garlic herb butter</i>
Huîtres Gratinée	\$19	<i>blackberry oysters gratinée with duck bacon, garlic herb butter, brioche bread crumb</i>

SALADE

Salade de Chou Frisé	\$13	<i>lacinato kale, pears, chevre, pickled onion, almond, champagne vinaigrette</i>
Salade Verte	\$11	<i>baby lettuces, reggiano, red wine vinaigrette</i>
Salade de Concombre	\$13	<i>cucumber, red onion, capers, chives, radish, dill crème fraîche</i>
Salade Maison	\$13	<i>gem lettuce, tomato, bacon lardon, pickled onion, cucumber, citrus dijon vinaigrette</i>
Salade d'Endives	\$13	<i>belgian endives, apples, roquefort, hazelnuts, beets, frisée, aged sherry vinaigrette</i>

add salmon \$15 | add chicken breast \$13 | add 4oz filet mignon \$20

PLATS PRINCIPAUX

Magret de Canard Rôti	\$35	<i>pan roasted duck breast, puy lentils, guinea fowl leg confit, oyster mushrooms, game bird reduction</i>
Agneau Grillé	\$38	<i>grilled lamb loin steak, roasted baby carrots, fingerling potatoes, cipollini, huckleberry sauce grand veneur</i>
Filet Mignon Rossini	\$60	<i>8oz beef tenderloin, brioche crouton, seared foie gras, truffle madeira sauce</i>
Pintade Rôti	\$44	<i>roasted half guinea fowl, pommes purée, champignons, roasted carrots, game bird reduction</i>
St. Jacques Rôti	\$40	<i>pan roasted scallops, roasted cauliflower, brioche croutons, lemon & caper brown butter</i>
Saumon Rôti	\$34	<i>pan roasted salmon, onion beignets, sorrel sauce</i>
Poulet Grillé	\$27	<i>grilled chicken breast, haricots verts, pommes dauphinoise, game bird reduction</i>
Steak Frites	\$36	<i>8oz NY strip, pommes frites, beurre maître d'hôtel</i>
Gratin de Courge	\$26	<i>butternut squash & yukon gold potato gratin, roasted baby carrots, roasted cauliflower, chive beurre blanc</i>
Caille Croquant	\$36	<i>crispy quail, kale & white bean stew with lamb merguez & duck bacon, vadouvan aioli</i>

PLATS LEGER

Quiche Lorraine	\$16	<i>bacon, gruyère, petit salade verte</i>
Omelette	\$16	<i>champignons, goat cheese, petit salade verte</i>
Croque Monsieur	\$18	<i>pommes frites</i>
Moules Frites	\$24	<i>sauteed mussels with white wine, saffron & tomato, pommes frites</i>

SUPPLÉMENTS

Pommes Frites \$8 | Pommes Purée \$8 | Pommes Dauphinoise \$8 | Haricots Verts Amandine \$8 |
Champignons \$8 | Black Truffle Macaroni Gratin \$10 |

A Gratuity of 20% is applied to parties larger than six

Cindy Wolf & Tony Foreman · Restaurateurs | Christopher Scanga · Chef / Owner