

THE MILTON INN

Auberge de Chasse

L'HEURE DE L'APÉRO

PLATE OF 5 HORS D'OEUVRES \$10

Gougère *gruyere cheese puff*

Carrot Soup *served in an espresso cup*

Crispy Zucchini Flower Beignet *almond pistou*

Roasted Oyster *gratinéed with garlic herb butter*

Magret de Canard Tartine *local blueberry compote
herbs de Provence toast*

BEVERAGES

Ventoux, Alain Jaume et Fils "Les Gélinothtes" 2020 \$9/gls

Loire Valley, Michel Lelu Muscadet 2018 \$8/gls

Collins Maison \$10

*McClintock Distilling "Forager" Gin, Lillet Blanc
housemade lemon cordial, lemon juice, club soda*

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

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