

THE MILTON INN

Auberge de Chasse

ÉTÉ EN PROVENCE

THURSDAY, AUGUST 18TH 7PM

AMUSE BOUCHE

Fleurs de Courgettes *crispy zucchini flowers, saffron aioli*

Provence, Château Routas Rosé 2021

PREMIER

Soupe au Pistou *summer vegetable soup, almond pistou*

Côtes du Rhône Blanc, Domaine Les Aphyllanthes "Clementia" 2020

SECOND

Crevettes au Pastis *pastis and garlic flambeed shrimp, roasted cherry tomatoes*

Palette, Château Simone Blanc 2015

Palette, Château Simone Rosé 2019

FROMAGE

Chef's selection of cheese served with toast points

Languedoc, d'Aupilhac "Lou Maset" 2018

DESSERT

Myrtille Lavande Crème Caramel *lavender infused custard, local blueberry compote, lemon tuile, blueberry "snow"*

Beaumes-de-Venise, Domaine de Durban 2019

Taxes and gratuity are included in ticket purchase

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