

WELCOME TO THE MILL POND HOUSE

MAY 18TH 2012

SOUP DU JOUR

VEGETABLE LENTIL

8

APPETIZERS

FRISÉE SALAD

ROASTED BEETS ~ CANDIED WALNUT ~ GOAT CHEESE ~ ORANGE SEGMENTS ~
WHITE BALSAMIC VINAIGRETTE 12

LOCAL HEIRLOOM TOMATO SALAD

ARUGULA ~ RED ONION ~ BLUE CHEESE CRUMBLES ~ BALSAMIC REDUCTION 13

VEGETABLE CHICKEN SKEWERS

PINEAPPLE SALSA ~ BARBEQUE SAUCE 14

WILD MUSHROOM RISOTTO

TRUFFLE CREAM SAUCE ~ BALSAMIC DRIZZLE 14

RED DIAMOND MAKI

SHRIMP ~ ASPARAGUS ~ COLOSSAL CRAB MEAT ~ TOPPED WITH TUNA 15

CHEESE PLATE

TRIPLE CRÈME BRIE ~ GREEK SHEEP FETA ~ CAVE AGED ENGLISH CHEDDAR ~
WISCONSIN GOAT GOUDA ~ GORGONZOLA ~ FIG CAKE ~
BLOOD ORANGE MARMALADE ~ MARCONA ALMONDS ~
GINGER RHUBARB COMPOTE 17

PASTA

GNOCCHI WITH GRILLED CHICKEN

SHERRY TOMATO ~ PESTO CREAM SAUCE 22

ORECHIETTE WITH ROCK SHRIMP

CHERRY PEPPERS ~ BROCCOLI ~ OLIVES ~ ROASTED GARLIC ~ LEMON ~
OLIVE OIL 23

MAIN COURSE

PAN SEARED FLORIDA TILEFISH

SAUTEED SPINACH ~ LOBSTER SHERRY SAUCE 27

PAN SEARED JUMBO SCALLOPS

VEGETABLE COUS COUS ~ CITRUS BEURRE BLANC 28

**SESAME CRUSTED SEARED AHI TUNA

ASIAN STIR FRY VEGTABLES & SWEET SOY GLAZE 30

BLACKENED PORK TENDERLOIN

SWEET POTATO MASH ~ CARAMELIZED APPLES 27

CRISPY HALF LONG ISLAND DUCK

ORANGE DEMI 28

*GRILLED AUSTRALIAN RACK OF LAMB FOR 2

MASHED POTATO ~ ASPARAGUS ~ RED WINE DEMI 80

FOR 1 40