

Milton's
BLACK MOUNTAIN

NEW YEAR'S EVE 2022
\$75 PER PERSON
NOT INCLUDING TAX & GRATUITY

AMUSE

TOASTED BRIOCHE
goat cheese & crab, charred leek, yuzu

STARTER

SELECT ONE

POACHED CAULIFLOWER
shellfish broth, butternut squash, celeriac, nutmeg, preserved lemon oil

ROASTED & MARINATED MUSHROOMS
crispy corn pancake, maple braised shallots & burning rosemary

MAIN COURSE

SELECT ONE

GRILLED NC MOUNTAIN TROUT
lightly fermented wheatberries, fresh dill cream, beet tartare with whole grain
mustard, red onions, & capers, toasted caraway oil

THYME FRIED WAGYU SIRLOIN
pan seared & basted with fresh thyme, green farro, roasted apples & grilled

onions, brown butter vinaigrette

DUCK BREAST

crispy brussels, roasted kohlrabi puree, agrodolce & pine nut butter

SPICED CAULIFLOWER STEAK

braised kale, pickled shallots, yogurt

DESSERT

SELECT ONE

MILK CHOCOLATE MOUSSE

dragee cocoa nibs, lemon - coffee gremolata

BOURBON BREAD PUDDING

caramel & chantilly