



Valentine's Day at Milton's Black Mountain

2-14-23

\$65 per person

does not include tax & gratuity

Amuse

Blood Orange Supremes – roasted red beets, cocoa nibs, pickled rose petals, extra virgin olive oil

Starters

Select One

Roasted Garlic & Cauliflower Gratin – anise flatbread crackers, smoked lemon

Pan Seared Scallops – cauliflower & almond puree & roasted fennel, fried mushrooms, shellfish emulsion

Glazed Citrus Pork Belly – caramelized parsnip, arugula pesto, sweet grass blue cheese

Entrees

Select One

Sunburst Farms Trout – heirloom field peas & roasted carrots, braised cabbage, leek butter

Jumbo Lump Crab Cakes – white hominy corn, roasted red peppers, bacon, chile & preserved lemon aioli, scallions

Acorn Squash Stuffed with Quinoa – toasted pumpkin seeds, pickled shallots, goat cheese, on top of arugula, fennel, & citrus salad

To Share

Counts as two entrees

20 oz Beef Ribeye – creamed spinach, truffle & parmesan steak fries,
Milton's steak sauce

Desserts
Select One

Assorted Small Bites – chocolate truffles, pate de fruit, tiny tarts, cocoa nib
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Chocolate Torte – raspberry coulis & chantilly

Coffee Crème Brulee – lemon zest & cocoa nibs