

PLATED DINNER



\$42 Per Person

APPETIZER

- Select One -

Roasted Chicken Consommé
confit chicken & root vegetables

Milton's Caesar Salad

Seasonal Bisque

MAIN COURSE

- Select Two -

Pan Seared Chicken Breast
grilled sweet potato, swiss chard, pickled red onions & chicken jus

Grilled Hanger Steak
creamed spinach, potato gratin, chimichurri

Smoked Portobello Mushroom
quinoa salad, grilled onion, herb salad, white balsamic vinaigrette

DESSERT

- Select One -

Buttermilk Pie
seasonal accompaniments

Chocolate Torte
mixed berries & vanilla ice cream

Milton's
CUISINE & COCKTAILS

All food and beverages are subject to a 7% sales tax and a 20% service charge.

PLATED DINNER



\$52 Per Person

APPETIZER

- Select One -

Roasted Chicken Consommé

confit chicken & root vegetables

Milton's Caesar Salad

Seasonal Bisque

Squash Terrine

smoked tomato consommé & blistered tomatoes

Polenta

confit egg yolk, sautéed mushrooms

MAIN COURSE

- Select Two -

Pan Seared Chicken Breast

grilled sweet potato, swiss chard, pickled red onions & chicken jus

Grilled NY Strip

creamed spinach, potato gratin, chimichurri

Grilled Salmon

white asparagus, new potatoes, brown butter hollandaise

Smoked Portobello Mushroom

quinoa salad, grilled onion, herb salad, white balsamic vinaigrette

DESSERT

- Select One -

Buttermilk Pie

seasonal accompaniments

Chocolate Torte

mixed berries & vanilla ice cream

Apple Tart Tartine

pink peppercorn meringue & crème fraîche ice cream

Milton's
CUISINE & COCKTAILS

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PLATED DINNER



\$65 Per Person

SOUP OR SALAD

- Select One -

Roasted Chicken Consommé

confit chicken & root vegetables

Milton's Caesar Salad

Seasonal Bisque

APPETIZER

- Select One -

Squash Terrine

smoked tomato consommé & blistered tomatoes

Polenta

confit egg yolk, sautéed mushrooms

Grilled White Asparagus

blue crab & miso hollandaise

MAIN COURSE

- Select Two -

Grilled Ribeye

creamed spinach, potato gratin, chimichurri

Smoked Portobello Mushroom

quinoa salad, grilled onion, herb salad, white balsamic vinaigrette

Pan Seared Chicken Breast

grilled sweet potato, swiss chard, pickled red onions & chicken jus

Bacon Wrapped Pork Tenderloin

maitake mushrooms, corn & marscapone puree, pickled cipollini onions

Grilled Salmon

toasted farro risotto, creamed leeks, roasted baby carrots

DESSERT

- Select One -

Buttermilk Pie

seasonal accompaniments

Chocolate Torte

mixed berries & vanilla ice cream

Apple Tart Tartine

pink peppercorn meringue & crème fraîche ice cream

Milton's
CUISINE & COCKTAILS

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