

MILL & MAIN MOTHER'S DAY 2024

BRUNCH MENU

3 Courses - PRIX FIXE - \$35 per person

Includes Spring Blond Bloody Mary, Hibiscus Mimosa, Prosecco Mint Julep, Glass of
Wine/Beer

Starters

Whipped Ricotta Toast

Avocado Toast

Radicchio & Romaine Caesar

Burrata & Crispy Artichoke with Heirloom Tomatoes & Basil

Mains

Spring Vegetable Frittata

Served with a Mixed Green Salad

Brioche French Toast

Ginger Maple Butter, Fresh Berries, and Local Maple Syrup

Smoked Salmon Bagel Board

Orwasher's Bagels, Catsmo Smoked Salmon, Chive Cream Cheese, Tomato, Avocado, Red
Onion, Capers, Mixed Greens

Yogurt Bowl

La Fermiere Yogurt with Pecan Cherry Granola and Fresh Berries

Tagliolini

Ramp Pesto and Toasted Hazelnuts

Dessert (Choose One)

Chocolate Covered Strawberries with Cream

Cannoli (Pistachio/Chocolate)

Drip Coffee/Tea

DINNER MENU

3 Courses - PRIX FIXE - \$55 per person

Starters

***complimentary Tarali & Olives for the Table*

Radicchio & Romaine Caesar

Burrata & Crispy Artichoke with Heirloom Tomatoes & Basil

Classic Shrimp Cocktail with Lemon Caper Aioli

Caribbean Chicken Patty with Scotch Bonnet Garlic Mayo

Fluke Crudo with Passion Fruit Leche de Tigre

Mains

Chicken Paillard

Shaved Asparagus Salad and Ricotta Salata

Seared Scallops

Roasted Fennel, Tomat, and Fennel Pollen

Creamy Polenta +5

Pan Roasted Loin Lamb Chops

Mint & Chili Chimichurri, Roasted Asparagus,

Crispy Fingerling Potatoes +5

Tagliolini

Ramp Pesto and Toasted Hazelnuts

Dessert (Choose One)

Chocolate Covered Strawberries & Cream

Cannoli (Pistachio/Chocolate)

Seasonal Bread Pudding A La Mode

Drip Coffee/Tea

Add a Cocktail to Prix Fixe \$65 per person

Hibiscus Mimosa, Prosecco Mint Julep, Crystal Cacao Orange, or Glass of Wine/Beer/Mocktail

***tax & gratuity not included*