

Biscuits 4 for \$9

RAW BAR

PEI Oysters 6 for \$21

Shrimp Cocktail 6 for \$22

MILLWRIGHT'S

EASTER SUNDAY, MARCH 31, 2024

FIRST | CHOICE OF

Farm Green Salad

toasted seeds, shaved fennel, white balsamic dressing, finback cheese

Hearts of Palm Ceviche

plant based Peruvian ceviche w/ sweet potato chips

Roasted Carrots

chimichurri, tomatillo salsa, 'queso blanco', escabeche

Lobster and Shrimp

lobster and shrimp mousse, nuoc cham, cilantro

Beef Tartare

everything bagel crackers, black garlic, preserved lemon, cornichons

Salt and Pepper Pork Belly

BBQ heirloom beans, cornbread, chimichurri

ENTREE | CHOICE OF

Gnocchi Alla Vodka

spicy alla vodka sauce, chili crunch, citrus ricotta

Roasted Acorn Squash

Young Farm acorn squash, Chana Masala, tahini green goddess, cilantro

Wester Ross Salmon

sweet potato puree, braised shallots, harissa crema, olive relish

Crab & Lobster Cake Benedict

poached egg, brioche, sauce charon

Spring Lamb Duo

lamb loin, lamb shank ragout, pea-parsnip puree, shaved vegetable salad, herb salsa

Apple Cider Glazed Ham

onion & cheddar crepe, peas, mustard beurre blanc

New York Strip

brandy cream sauce, pink peppercorn, crispy potatoes, broccoli rabe

DESSERT | CHOICE OF

Carrot Cheesecake Bar

cinnamon shortbread, carrot ginger curd, candied pecans

Coconut Milk Cake

raspberry-rhubarb glaze, pistachios, coconut whipped cream

Pavlova

lemon curd, lemon cream, crisp meringue

Chocolate Cake

salted caramel buttercream, milk chocolate vermicelli, egg candies

THREE COURSE PRIX FIXE | \$73 FOR ADULTS \$37 FOR CHILDREN UNDER 10