



# THE MILLBROOK I N N

## THE VINTAGE



### SMALLER PLATES

#### OYSTERS ROCKEFELLER 18/36

*named for one of our most famous Hudson Valley residents; East Coast oysters are broiled with spinach, a touch of cream, vermouth, and garlic bread crumbs.*

#### TRUFFLE-CAULIFLOWER BISQUE 18

*topped and a truffle oil drizzle and fresh chives*

#### POACHED PEAR SALAD 18

*white wine-poached pear, served with walnuts, local blue, and a winter greens salad*

#### STEELHEAD TROUT GRAVALOX 18

*served with a celery root salad and a crispy potato pancake.*

### LARGER PLATES

#### FILET MIGNON 59

*12-ounce filet, pepper-crusted, seared, and served with wilted garlicky greens, mashed potatoes, and a bourbon-laced jus*

#### CHICKEN 38

*local chicken prepared two ways: roasted breast with sage, and crispy confit leg with an apricot-raisin agrodulce.. Served with charred broccolini and creamy polenta*

#### SCALLOPS 38

*seared and served on a bed of mashed potatoes and garlicky greenss, finished wiith a brown butter, caper, and lemon sauce.*

#### PASTA 38

*hand-cut tagliatelle, tossed with a lemon zest cream fraiche and topped with caviar and chives*

### BUBBLE SPECIALS

MILEA RIGHT BANK CUVÉE \$70

WHITECLIFF NORTH RIVER PINK PETILLANT \$50

GLASS OF BLANC DE BLANC \$16

HOLIDAY ROYALE \$18

*blanc de blanc, with a touch of cranberry liquor*





## AFTER DINNER

### PUMPKIN CREME BRULEE 14

### APPLE-ROSEMARY CRUMBLE 14

*Served with a scoop of vanilla and sugared cranberries*

### CHOCOLATE BOURBON CARAMEL TART 14

*with whipped cream and toasted hazelnuts*

### HOLIDAY ROYALE SORBET 10

*cranberry-orange sorbet, topped with bubbly,  
and served in a coupe*

### DESSERT MARTINIS 18

*choose from Espresso, Pumpkin, or Egg Nog*

### GLASS OF BRANDY 14

*Shady Knoll Apple or Core Rare Pear*

### GLASS OF PORT 14

*Pindar Vineyards red, or Whitecliff Vineyards Blonde*

### AFTER-DINNER WHISKEY 25

*Tenmile limited-edition whiskies: choose from  
port cask-aged or sherry oloroso cask-aged.*

