



THE
MILLBROOK
I N N

THE VINTAGE

CHRISTMAS EVE PRIXE FIXE
PLEASE CHOOSE OF EACH COURSE

TO START

STEEL HEAD TROUT GRAVELOX

on a crispy potato pancake, with lemon crema, chives, and greens

PEAR-SQUASH BISQUE

topped with a maple crema drizzle and toasted pumpkin seeds

WINTER'S EVE SALAD

seasonal winter greens, maple sugar nuts, pomegranate, and goat cheese

MAIN COURSE

BRAISED SHORT RIB

served with horseradish mashed potatoes and maple-roasted root veg

SEA SCALLOPS

Seared in white wine and served on a bed of creamy grits, topped with buttered hazelnuts and chives

PASTA

ricotta gnocchi with sage, brown butter, caramelized fennel, and amaretto bread crumbs

DESSERT

CHRISTMAS COOKIES AND CREAM

Egg Nog ice cream, crumbled gingersnap cookies, candied walnuts, and a whiskey caramel drizzle

CHOCOLATE POT AU CREME

With a dollop of sweetened cream and a sprinkling of crushed candy cane.

CRANBERRY-APPLE CRISP

topped with a scoop of vanilla and sugared cranberries