

VALENTINE'S DAY



From the RAW BAR

OYSTERS ON THE HALF SHELL	MARKET
LITTLENECKS ON THE HALF SHELL	1.35 ea
CHILLED POACHED SHRIMP	3.25ea
GRAND SHELLFISH PLATTER	44.00

From the SALAD BAR

SEASONAL BABY GREENS with MIRABELLE PLUM and POMEGRANATE VINAIGRETTE	8.25
CHOPPED CAESAR SALAD with GARLIC BAGUETTE	9.25
BABY SPINACH in WARM MAPLE-BACON VINAIGRETTE with CANDIED PECANS and GOUGÈRES	10.00

From the PANTRY

WILD WHITE WATER MUSSELS DU JOUR	12.00
SPLIT PEA SOUP with VANILLA MINT PEA PURÉE, VIRGINIA HAM and PARMESAN CRISP	9.00
BRULEED HUDSON VALLEY FOIE GRAS TORCHON with BRIOCHE PAIN PERDU and GINGER LINGONBERRY JAM	16.75
FRESH POINT JUDITH CALAMARI DUSTED with RAS EL HANOUT, TOSSED in HARISSA served with TZATZIKI	13.00
MILL'S TAVERN ARTISAN CHEESE PLATE	15.00

All cheeses provided by Farmstead, Providence, RI

From the WOOD BURNING OVEN

GIANONNE CHICKEN MARINATED in BUTTERMILK and ROSEMARY with ROASTED SHALLOT and PURPLE POTATO FRICASSE in ROASTED RED PEPPER, MAILLE MUSTARD CREAM SAUCE	21.00
BLACK ANGUS SHORT RIB, GRILLED, THEN BRAISED in HARPOON WINTER WARMER ALE served over SPICED YAM PURÉE with CHARRED CIPOLLINI, PICKLED PEARL ONIONS and PEAR BUTTER	28.00
SEARED HUDSON VALLEY DUCK BREAST with BUTTERNUT SQUASH RAVIOLI and BLACKBERRY DUCK JU	27.00

From the STOVE

PAN SEARED MAHI MAHI and WILD WHITE WATER MUSSELS in COCONUT RED CURRY BROTH over JULIENNE CARROTS and RICE NOODLE SALAD	28.00
RACK OF LAMB ENCRUSTED in HORSERADISH POMMERY MUSTARD over GOAT CHEESE MASHED POTATOES and HARICOTS VERTS	34.00
18oz MEYER FARMS ANGUS RIB EYE, PAN SEARED in BOURBON BUTTER with ROASTED FINGERLINGS and GRILLED BALSAMIC KING OYSTER MUSHROOM	40.00

From the WOOD GRILL

14 oz ANGUS AGED SIRLOIN	32.00
10oz ANGUS FILET MIGNON with BACON MARMALADE and MELTED LEEK HORSERADISH CREAM SAUCE	36.00
10oz GRILLED SWORDFISH with SAUCE VIERGE and OLIVE OIL POACHED SWORDFISH SALAD	28.00

The MILL'S SIDES

MONTREAL RED BLISS MASHED POTATOES and CRISPY SHALLOTS	6.00
CARROT and SWEET POTATO MASH	6.25
HARICOTS VERTS ALMONDINE	8.50
MILL'S MAC 'N CHEESE	7.50

ROBERT HARRISON
Executive Chef

SEAN POTTER
General Manager

EDWARD BOLUS
Sous Chef

Raw or partially cooked food can increase your risk of food borne illness.
An 18% service charge will be added to parties of ten or more.