

# WELCOME TO THE MILL POND HOUSE

## FEBRUARY 22<sup>nd</sup>, 2012

### SOUP DU JOUR

ROASTED GARLIC POTATO 8

### APPETIZERS

**THAI COCONUT SHRIMP CEVICHE WITH RED WATERCRESS & MIZUNNA SALAD**

CRISPY TARO ROOT CHIPS, LEMON VINAIGRETTE 13

**BEEF TENDERLOIN CARPACCIO & BABY ARUGULA SALAD**

BLOOD ORANGE, HIBISCUS SEA SALT, BLACK TRUFFLE OIL,  
TOASTED PISTACHIOS 15

#### **HIGASHI MAKI**

SALMON, AVOCADO, CUCUMBER, TOPPED WITH TUNA

MISO VINAIGRETTE, MICRO WASABI 16

**MAINE LOBSTER ORGANIC BROWN FRIED RICE**

ORGANIC BROCCOLI, MUSHROOMS, CARROTS, EGG, SWEET SOY MISO DRIZZLE 14

**FOIE GRAS & BLACK TRUFFLE MOUSSE**

FIG JAM, BABY GREENS, CROSTINI 13

#### **CHEESE PLATE**

TRIPLE CRÈME BRIE, GREEK SHEEP FETA, CAVE AGED ENGLISH CHEDDAR,  
WISCONSIN GOAT GOUDA, GORGONZOLA, FIG CAKE, BLOOD ORANGE MARMALADE,  
MARCONA ALMONDS, GINGER RHUBARB COMPOTE 17

### PASTA

#### **RIGATONI**

SMOKED DUCK BREAST, PORTABELLO AND OYSTER MUSHROOMS, SWISS  
CHARD, PORCINI CREAM SAUCE 14/28

#### **CAVATELLI**

GRILLED SHRIMP, ROASTED TOMATOES, GOAT CHEESE,  
BROCCOLI RABE, GARLIC AND OLIVE OIL 13/26

### MAIN COURSE

**PAN SEARED BLACKENED PORK CHOP**

MASHED POTATO, MIXED VEGETABLES, CARAMELIED APPLES 26

**PAN SEARED MAHI MAHI**

BASMATI RICE, MIXED VEGETABLES, ROASTED GARLIC BEURRE BLANC 28

**ZUPPA DI PESCE**

CODFISH, MUSSELES, CLAMS, CALAMARI, ROASTED TOMATO  
BROTH, ROASTED GARLIC CROSTINI 28

**TWICE ROASTED CRESCENT FARMS DUCK**

BASMATI RICE, FALL VEGETABLES & MANGO SAUCE 28

**\*SESAME SEARED TUNA**

ASIAN STIR FRY VEGETABLES & SWEET SOY GLAZE 29

**14 OZ. GRILLED MARINATED NY STRIP STEAK**

WILD MUSHROOM AND SMOKED ONION RAGOUT 40