

Milton's Acre Garden Dinner Series Harvest & Vine Edition Featuring DAOU Vineyards October 15th, 2023

Passed Hors d'oeuvres

Beef wellington bites, puff pastry, smoked brisket, garlic Dijon and chive

Salmon bites, Smoked salmon, pickled cucumber, Lemon creme, caviar and fresh dill

<u>First</u>

Carrot Ginger Soup with caramelized sweet potato, sourdough bread crumbs, annatto oil, brown sugar pork belly everything seasoning

Second

Poached Pear Salad, spinach, arugula, asher blue cheese, candied walnuts, blackberries in a blackberry sherry vinaigrette

<u>Third</u>

Portuguese-Style Mussel, New Bedford Mussels, garlic cream sauce with roasted tomatoes, garlic comfy and fresh basil

<u>Fourth</u>

Grilled Sirloin, garlic asparagus, butternut squash purée with a smoked onion gravy

<u>Fifth</u>

Vanilla Cheesecake topped with a chocolate cover fig and a bourbon white chocolate sauce