

The MILL ROOM

BOAR'S HEAD RESORT

Labor Day Menu

Sunday, September 6

FIRST COURSE

Choice of

Pink Lady Salad

Sprout House Greens, Pink Lady Apples, Red Beet Riccotta
Candied Pecans, Nastursum Vinaigrette

Venison Tenderloin

Sugar Curred Venison Tenderloin, Sun Dried Cherry Jam
Wade's Mill Grit Cake, Saffron Gastrique

Silver Queen Corn Bisque

Crab Raft, Green Peas, Microgreens, Lemon Oil

SECOND COURSE

Choice of

Grilled Shrimp Risotto

Majic Dusted Shrimp, Silver Queen Corn, Hierloom Tomato
Sweet Basil, Preserved Lemon, Arborrio Rice

Laurill Hill Rainbow Trout

Pecan Crusted Trout, Primavera Jasmine Rice, Charred Broccolini
Bourbon Peach Cream

Kona Coffee N.Y. Strip*

Kona Rubbed N.Y. Strip, Potato Leek Gratin, Kale Panzanella
Corn Puree, Red Eye Gravy

Sprout House Pesto Gnocchi

Grilled Asparagus, Roasted Broma Tomatoes, Edaname
Polenta Croutons, Shaved Grand Parmesan

THIRD COURSE

Choice of

Bourbon Pecan Pie

White Chocolate Anglaise, Chantilly Cream

Chocolate Royal Cake

Chocolate Mousse, Hazelnut Praline Crunch
Chocolate Cake Crust, Chocolate Ganache

Southern Carrot Cake

Cream Cheese Icing, Toasted Almond Cinnamon Cream

*Consuming raw and undercooked meats, poultry, shellfish or eggs increase your risk of food borne illness especially if you have certain medical conditions.