

The
MILL ROOM
BOAR'S HEAD RESORT

Graduation Menu

FIRST COURSE

Southern Wedge Salad

Cucumber, Pickled Egg, Bacon, Corn Bread Croutons and Green Goddess Dressing

Chilled Seafood Salad

Clams, Mussels, Shrimp and Octopus with Chervil, Lemon and Olive Oil

Brown Butter Scallop

Wild Mushrooms, Goat Cheese and Sweet Pea Capellacio

Sweet Corn Chowder

Blue Crab

Frog Leg Drums

Hot Pepper Jam and Corn Bread Fritters

Beef Tartare

Dijon, Crispy Shallots and Fried Quail Egg with Crostini

Mountain Apple Salad

Arugula and Rice Wine Vinaigrette

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SECOND COURSE

Fried Quail

Dirty Rice Fritters and Gumbo Sauce

Whole Roasted Beef Tenderloin

Smashed Potatoes and Cauliflower Gratin

Braided Salmon & Halibut

Braised Leek and Tomato

Smoked Pork Chop

Bacon Fondant Potatoes, Crispy Sprouts and Tomato Jam

Sweet Potato & Eggplant Curry

Rice Grits, Crispy Shallot and Naan

Tagliatelle Pasta

In Veal Osso Bucco Sauce and Smoked Pecorino Cheese

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THIRD COURSE

Strawberry Shortcake

Tart Apple Hand Pie

Cinnamon Ice Cream

Raspberry Brulee

In Pastry

Goat Cheese Cake

Pistachio Crust and Candied Kumquat

Verona Chocolate Torte

Hazelnut Crunch

Berries & Yogurt Sorbet