

CT RESTAURANT WEEK

Monday, October 10, 2011 - Sunday, October 16, 2011

\$20.11 Per Person

TO BEGIN

Arugula & Beet Salad

roasted red and golden heirloom beets • Feta cheese crumbles •
caramelized walnuts • native apples • lemon & truffle oil vinaigrette

Butternut Squash Bisque

buttered croutons • cinnamon-infused creme fraiche

Heirloom Tomato Caprese

Buffalo mozzarella • oven-roasted eggplant • basil pesto • roasted yellow peppers •
herb-infused E.V.O.O. • truffle sea salt • fried basil

Harvest Squash Risotto

maple-smoked bacon • acorn squash • fried sage leaves

ENTREE SELECTION

Berkshire Pork Osso Bucco

tomato-infused braising jus • wild mushroom risotto • oven-roasted baby carrots

Shrimp and Mussels Scampi

linguini pasta • diced tomatoes • asparagus spears • classic garlic scampi sauce • shaved Pecorino Pepato

Chestnut & Cranberry Capon

chestnut, cranberry, bread crumb stuffing • mashed turnips •
maple-glazed acorn squash • cherry cognac sauce

Slow-Braised Black Angus Beef Short Ribs

creamed polenta • wilted baby leaf spinach • natural braising jus

Oakwood Grilled Atlantic Ocean Swordfish

white cannellini beans • leaf spinach • escarole • diced heirloom tomatoes • bacon • tomato herb broth

DESSERT

Maple Praline Cheesecake

caramelized walnuts • caramel sauce

Duo of Creme Brulees

vanilla bean • Bailey's Irish Cream

Viennese "Apfelstrudel"

warm vanilla bourbon sauce • fresh whipped cream

Not valid with any additional specials, discounts, coupons, or promotions.

No substitutions allowed. Restrictions do apply.



CT Restaurant Week Menu

www.themillontheriver.com

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