



Valentine's Dinner Menu

Friday, February 14th & Saturday, February 15th

First Course

Beet Carpaccio

Caramelized Onion | Feta | Romaine | Radicchio | Fennel |
Yuzu Vinaigrette

Second Course

Fried Polenta

Roasted Leek Negi Shio | Mushroom | Radish

Third Course

Celeriac Angolotti

Cranberry | Ricotta | Prosciutto | Herb Oil

Fourth Course

Strip Steak

Black Garlic Peppercorn Sauce | Cauliflower | Brussel
Sprouts | Squash

Fifth Course

White Chocolate Cranberry Swirl Cheesecake

Brown Butter Macadamia Nut Shortbread | Lemon Cranberry
Gel | Vanilla Bean Ice Cream

MENU BY:

EXECUTIVE CHEF: JUSTIN O'MALLEY | SOUS CHEF: STEVEN O'CONNOR |
EXECUTIVE PASTRY CHEF: EMILEE VIAUD

\$125 Per Person | Reservations required

Menu Accommodations for Allergies or Dietary Restrictions available upon request.

Reserve online: www.greenleafmilford.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness