

March 10, 2010

STARTERS

Miso Glazed Foie Gras
Yuzu Braised Cabbage -15

Shrimp Caesar Salad
Grilled Shrimp, Soft Cooked Egg, Bacon,
White Anchovies, Crispy Bread -10

Roasted Squab Breast
Cassoulet of Squab, Baby Fennel -12

Sliced Ahi Tuna Tar Tar
Marinated Apples, Crispy Squash Blossom -12

Jerusalem Artichoke Risotto
Farro Rice, Coach Farm Goat Cheese, Truffle Honey -8

ENTREÉS

Lola Duck Breast
Duck Confit, Carrot Spaetzel, Glazed Carrots -28

Pan Roasted Black Cod
Forbidden Rice, Wild Arugula Salad, Crispy Calamari,
Pickled Jalapeños -30

18 oz Cowboy Steak
Whipped Potatoes, Black Garlic, Broccoli Rabe -36

Braised Beef Short Ribs
Sautéed Lobster Cake, Spicy Beans, Swiss Chard -32

Kurobuta Pork Chop
Double Cut Pork, Fingerling Potatoes, West Coast
Fiddleheads, Peach Ketchup -26

Parmesan Risotto
Wild Mushrooms, Parmesan, Meyer Lemon,
Fried Quail Egg -20

DESSERT

Brioche Donuts *with Strawberry, Lemon & Caramel Sauce* -8
Warm Chocolate Cobbler with Vanilla Bean Ice Cream -8
Infusion of Berries, Lime Sorbet, Vanilla Salt -8

French Press Regular and Decaf -6 / -12
Espresso -2.50 *single* / -3.50 *double* *Cappuccino* -4.50
Bricco del Sole Moscato d'Asti DOGG -23 (2 glasses)
Vinedo de los Vientos "Alcyone" -9.5
Casa Santa Eufemia Reserva Especial Branco -16

MENU CHANGES DAILY

THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
REDUCES THE RISK OF FOODBORNE ILLNESS.

WWW.THEMILLAT2T.COM 860.658.7890
2 TUNXIS ROAD TARIFFVILLE, CT 06081



