

Wednesday Dinner!



Soup

Corn & Crab Chowder
Scallions & Tabasco

Salad

Spring Chopped
Micro Pea Greens, Avocado, Cucumber, Radish, Snap Peas, Cherry Tomatoes, Scallions, Almonds, Baby Greens, Lemon Yogurt Vinaigrette
10

Entrees

Maine Lobster Ravioli
Lobster Ravioli, Lobster Stew, Local Garlic and Broccoli, Micro Greens
32

Braised Prime Beef Carbonnade

Wild Mushroom Risotto, English Peas, Roasted Pearl Onions, Gruyere, Crispy Onions & Garlic Chips
28

Desserts

Rocky Road Brownie Sundae
Toasted Peanuts, Marshmallow Fluff, Caramel Sauce & Vanilla Ice Cream

Strawberry Cobbler
Vanilla Ice Cream

Rose Wine
MODERN CALLIGRAPHY TYPEFACE



Dinner Thursday May 30th

6 Proud-to-be Pink Wines Paired

With Chef Erik's al Fresco Menu

Just \$90 Inclusive of Tax & Gratuity!

aslin BEER DINNER
THURS DAY MAY 23 7 PM
Magnolias at the mill - CRAFTED

Greeter:
Beau Soleil
Charred Grape Mignonette, Malted Apple Crème Fraiche

1st:
Much Ado
Whiffle Tree Farm Chicken Thigh, Stuffed with Chorizo and Apple, Fresno Bechamel

2nd:
Small Town in Ontario
Charred Maine Scallop, squid, and Geoduck Crudo, Stone fruit and Mango Relish, Serrano Vinaigrette, Saffron Aioli, Croustade

3rd:
Mind the Hop
Pink Pepper Blackened Seabass, Bacon Jam, Pickled Grapefruit, Basil Cress

4th:
Pew Pew Pew
Lobster and Mango Stew, Lychee, Pickled Green Tomato, Compressed Melon, Panang Coconut Broth

5th:
Totally Cannon
Seared Torchon of Foie, Brittle, Jam, Brioche, Cocoa Nibs PB&J with Nutella

6th:
Chubby Unicorns
Peppered Blackberry Fudge Lava Cake, Wineberry Coulis, Crème Brulee Ice Cream