

# Winter Dining at Miel ~ Appetizers – Choice of ~

#### Miel Salad

Arcadian Mixed Greens, Carrots, Parsnip, Radish Cucumber, Tomato, Toasted Sunflower Seeds, Herbs de Provence Dressing

#### **Butternut Squash & Date Salad**

Roasted Butternut Squash, Baby Kale, Honey Crisp Apple, Spiced Pecans, Chevre Goat Cheese, Fig Balsamic Dressing

## Roasted Yam & Carrot Soup

Ginger, Coconut Milk, Coriander, Cumin, Turmeric, Cilantro, Sunflower & Sesame Seeds

## ~ Entrées – Choice of ~

#### **Cumin Roasted Brick Chicken**

Springer Mountain Organic Half Chicken, Heirloom Baby Carrots, Currants, Farro, Preserved Lemon Yogurt, Za'atar

#### **Grilled Atlantic Salmon**

Oven Roasted Tomatoes, Cannellini Beans, Swiss Chard, Garlic Confit, Parmesan Broth

#### Wild Mushroom Tortellini

Ricotta Tortellini, Roasted Foraged Mushrooms, Chicken Sausage, Wilted Spinach, Parmesan Cream

## ~ Desserts – Choice of ~

#### **Chocolate Molten Lava Cake**

Caramelized Pear Compote, Vanilla Bean Gelato

### Orange Blossom & Mascarpone Crème Brûlée

French Macaroon

## \$48 Per Person

TAX AND GRATUITY NOT INCLUDED

18% Service Charge will be added for parties of 6 or more.\*Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of foodborne illness.Before placing your order, please inform your server if a person in your party has a food allergy.



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