MILLBURN STANDARD EST. 2020

11/21/2026

Appetizers:

Bacon Corn Chowder – Chives, crème fraiche, rosemary focaccia – 11

Beau Soleil Oysters – **Miramichi Bay, New Brunswick, Canada –** Mild brine with a sweet finish.
Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Lamb Lollipops – herb crusted lamp chops, fennel and arugula salad, whipped goat cheese, pomegranate arils, pomegranate glaze, herb oil – 24

Entrees:

Pear & Blue Cheese Salad* –Mixed greens, Danish blue cheese, maple roasted bosc pear, walnuts*, pickled red onion, pomegranate arils, crispy prosciutto, balsamic glaze, champagne vinaigrette – 22

Pork Katsu Sandwich – Breaded & fried ground pork, eel sauce, sriracha aioli, pickles, kale slaw, sesame seeds, brioche, served with French Fries – 26

Pan Seared Halibut – Creamy risotto, asparagus, lobster bisque sauce, affilla cress – 44

Desserts:

Dubai Chocolate Rolls – Pistachio butter, toasted Kataifi, chocolate glaze, toasted pistachio, strawberry – 14

Pumpkin Tres Leches – Salted brown butter caramel, ginger snaps, maple candied pepitas, cinnamon dust, confectioner's sugar, orange zest – 14

Featured Wines:

Kloof Street by Chris & Andrea Mullineux, Western Cape, South Africa 2025 *Chenin Blanc* 17/gls 64/btl
Pale straw in color, this wine has a nose of sun ripened pears and wet granite. The palate has a vibrant acidity balanced by a soft, round texture and some pithy character. The wine has a fresh, mineral finish.

Quinta Do Portal, Douro Valley, Portugal 2021 *Red Blend 20*/gls 76/btl
A red blend consisting of the Touriga Nacional, Tinta Roriz, and Touriga Franca grapes. Features a concentrated ruby color with aromas of ripe black fruit, floral notes, and subtle oak toast, backed by balanced acidity and a long finish. It's a very fine example of the quality potential of the Douro region.