

Twenty Milk Street

Valentine's Specials

Offered Saturday, February 11th and Tuesday, February 14, 2012

Appetizers

Raw Seafood Trio

(2 each) Day boat scallops from Jonesport, Winter Point oysters and Cape Cod top neck clams all served on the half shell with lemon and cocktail sauce - 16

Crab Stuffed Tempura Mushrooms

Served with a gorgonzola cream sauce - 12

Entrees

"Free Form" Lobster Pie

*Butter poached lobster over celeriac puree with potatoes and carrots,
topped with puff pastry - 32*

Roast Piedmontese Tenderloin

*Sliced thin with a roasted garlic, oyster mushroom and Marsala demi-glace,
topped with crumbled Maytag bleu cheese - 38*

Dessert

Meyer Lemon Meringue Tart

*A crystalized ginger tart shell filled with Meyer lemon curd and topped with a brown
sugar meringue, garnished with Meyer lemon confit - 8*

Freshly baked cranberry wheat bread and butter is served

Consuming raw or undercooked meats may increase your risk of foodborne illness

A service charge of 20% will be added to parties of six or more