MILLBURN STANDARD EST. 2020

Restaurant Week

MARCH 24-30

Appetizers:

Chicken Tortilla Soup – *Avocado, tortilla, sour cream, cilantro - 11*

Sopes de Carnitas – *Slow roasted marinated pork, fried corn tamale cakes, avocado, pickled red onion, cilantro, avocado crema – 18*

Sweet Petite Oysters – *Served with cocktail sauce and tarragon mignonette – 4/ea 40/doz*

Entrees:

Chicken Cordon Bleu Sandwich – *Breaded fried chicken cutlet, black forest ham, gruyere cheese, stone ground mustard aioli, brioche bun, asparagus, served with French fries - 24*

Chilled Soba Noodle & Tuna* – *Bluefin tuna, sweet soy glaze, buckwheat noodles, sriracha aioli, red bell pepper, scallion, peanut vinaigrette*, cucumber, pickled red onion, sesame- 28*

Prime NY Strip – *16 oz USDA Prime NY Strip steak, mashed potato, broccolini, parmesan herb butter - 54*

*- contains nuts

Dessert

Bailey's Crème Brulee – *12*

Triple Strawberry Shortcake – *Sponge cake, macerated strawberries, Chantilly cream, strawberry coulis, strawberry crumble, ice cream - 14*

Featured Wines

Reata, Sonoma Coast, CA 2022, *Chardonnay organic 16/gls 60/btl*
This food-friendly Chardonnay shows juicy, fresh fruit aromatics and flavors of apple blossom, honeydew melon, guava and grapefruit zest. The creamy texture and rich flavors of toasted oak are framed by a bright acidity that lifts the fruit and leaves a lingering finish that will keep you wanting more.

Raoul Clerget, Beaujolais, France, 2020, *Gamay 16/gls 60/btl*
A historic French winery, with a winemaking heritage dating back to 1268. Fine and fruity, the nose awakes with small red fruit aromas. Smooth and soft on the palate, it offers a nice fruits aromatic persistence.