

WINVIAN



LITCHFIELD HILLS
CONNECTICUT

The vegetables on tonight's menu are organically grown & come from Holcomb Farm, Simsbury Community Farm & the Winvian Gardens. ~ Executive Chef, Chris Eddy

Friday, April 25, 2014

Roasted Pigeon

Parsnips, smoked lardon, mustard greens & "foie de volaille" sauce

Asparagus & Prosciutto

Parmesan cheese & aged balsamic

Organic Beet Salad

Beltane farm goat cheese, mache & pecans

~

Poached Maine Lobster

Peas, claytonia & carrots

Rye Garganelli

Cold grown spinach, potatoes, hooligan cheese & arugula

Duck Ravioli

Garden sunchoke, leeks & kale

~

Roasted Monkfish

Bok choy, chimichurri & roasted pearl onions

Marwin Farm Duck Breast

Turnips, potatoes, braised celery & whole grain mustard sauce

Cote de Boeuf (for two)

Roasted mushrooms, cipollini & sauce "au poivre"