



Celebrate this Thanksgiving at Winvian and enjoy a truly sybaritic meal crafted by Executive Chef Chris Eddy and his culinary team. The menu will feature classic Thanksgiving items, organic vegetables, herbs & spices from Winvian's very own gardens. Dessert will be designed by Pastry Chef Jim Hutchison and will be sure to delight the palate. Let us help you give thanks and celebrate your blessings.

Thanksgiving Menu *(sample menu provided*)*

Winvian Garden Sunchoke Soup
Served with Stonington scallops

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**Hand Made Trofie Pasta**  
**With squash, Brussels sprouts & lardon**

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New England Turkey
With sweet potato, cipollini
wrapped in bacon & cranberry

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**Pastry Chef Jim Hutchison's**  
**Thanksgiving trio of desserts:**

**Pumpkin cheese cake**  
**Carrot cake**  
**Chocolate soup**

**\$110 per guest. Reservations are required.**  
**There will be one seating for dinner at 5:30pm on 11/27/14**

*\*Please note that this menu is subject to change as Winvian uses only organic, fresh and seasonal items for all menus  
(Tax & service are additional. Beverages are additional)*