



Fall is upon us, and with it comes our fantastic salad greens. We also have a field of just turnips and radish! We had great success with our pork production this summer and we will continue to offer our pork on the menu in various ways.

It is my greatest wish that you enjoy what we have prepared for you this fall evening in New England.

**Dinner Menu: Thursday, December 10, 2015**

**Executive Chef Chris Eddy**

**Beet Salad**

Kohlrabi remoulade, baby carrots, radishes, pecans & raisins

**Roasted Pigeon**

Savoy cabbage, sauce salpicon & root vegetables

**Rabbit composition**

Roasted parsnip, seared Foie Gras, chanterelle mushrooms & chestnut

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**Chestnut Agnolotti**

Poached Maine lobster & cabbage

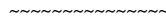


## Mezzi Pici Pasta

Winvian Farm pork ragout & parmesan

## Corn Ravioli

Brussels sprouts & mushroom Foam



## Striped Bass

Super green spinach, burnt lemon & capers

## Pekin Duck Breast

Tarbais beans, chorizo & watercress

## Venison Loin

Rutabaga, turnips & Winvian currants

### Our Pastry Chef Selena Gearinger has prepared the following:

Artisanal Cheese Tasting

#### **Desserts:**

Tanzanian Chocolate Mousse

Chocolate cake, pistachio biscuit, vanilla cream filled cone &  
pistachio ice cream

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## Parsnip Cremeux

Olive oil cake, poached parsnips, fresh pear & orange sherbet

**Prix Fixe for three course menu:**

**\$95 per person**

**Prix Fixe for four course menu:**

**\$110 per person**

*Tax & service are additional. Beverages not included.*

*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions."*

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