



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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