

WINVIAN FARM



LITCHFIELD HILLS
CONNECTICUT

Spring is upon us, and our two gardens are giving us fantastic salad greens, asparagus and fresh aromatic herbs. It is my greatest wish that you enjoy what we have prepared for you this evening in New England.

Friday June 17, 2016

Executive Chef Chris Eddy

Chef de Cuisine Patrick Espinoza

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Roasted Squab

Fennel composition, shallot marmalade & balsamic

Duo of Octopus

Chimichurri, red onion & piquillo peppers

Asparagus Salad

Burrata, smoked yogurt, prosciutto & Caesar dressing



Green Cavatelli Pasta

Super green spinach & parmesan

Risotto “all’ Astice”

Poached Maine lobster & parsley tarragon emulsion

Pici Pasta

Lamb ragout & oregano



Atlantic Halibut

Napa cabbage, enoki mushrooms & dashi

Pekin Duck Breast

Beets, sweet potato & Swiss chard

Rack of Lamb

Carrot, braised cipollini onions & trumpet royale mushrooms