



“There is only one happiness in life: to love and be loved.” – George Sand, Author.

Winter is here! Our greenhouses are still giving us fantastic fresh herbs, mustard greens, carrots, parsnip, aromatic herbs & radishes. It is my greatest wish that you enjoy what we have prepared for you this evening in New England.

Thursday, February 14th, 2019

Executive Chef Chris Eddy

Chef de Cuisine Patrick Espinoza



Winvian House Smoked Salmon
Horseradish, buttermilk, shaved crispy vegetables

Roasted Quail
Bacon, balsamic & rosemary

Hand Rolled Mushroom Ravioli
Porcini broth & Reggiano foam

Hand Rolled Rabbit Agnolotti
Roasted Brussels sprouts & smoked potato

Catch of the Day
Dashi broth & Asian greens

Filet Mignon
Winter root vegetable bouquetiere & red wine sauce



Our Pastry Chef Jim Hutchison has prepared the following;

Desserts

Milk Chocolate Namelaka

Caramel cake, caramel sauce, vanilla Chantilly, white coffee ice cream & caramelized almonds

Orange Passionfruit Cream

Coconut dacquoise, passionfruit gel, toasted coconut & coconut sorbet

Four-Course Prix Fixe

One Hundred & Fifteen Dollars per person

Gratuity Twenty percent