

WINVIAN FARM



LITCHFIELD HILLS
CONNECTICUT

Our Pastry Chef has prepared the following:

Fourme d'Ambert Bleu

Local honeycomb & grilled bread

Chocolate Mousse

Poached cherries, coffee cremeux & chocolate cake

Lemon Tart

Coconut tuile, lemon cremeux & lemon verbena

Oat Milk Panna Cotta (Gluten & Dairy Free)

Fresh strawberries, mint & berry gel

Three-Course Prix Fixe

One Hundred & Twenty-Five Dollars per Person

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness, especially if you have a compromised immune system."



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