

WINVIAN FARM



LITCHFIELD HILLS
CONNECTICUT

Our Pastry Chef has prepared the following:

Humboldt Fog Goat Cheese

Honeycomb & grilled bread

Chocolate Peanut Butter Mousse

Chocolate cake, roasted hazelnuts & raspberry gel

Mango Mousse

Passionfruit crèmeux, poached pineapple & coconut sorbet

Baked Apple (Vegan & Gluten Free)

Fruit & nut compote, maple gel & cinnamon cream

Three-Course Prix Fixe

One Hundred & Twenty-Five Dollars per Person

Or

Four-Course Prix Fixe

One Hundred & Forty Dollars per Person



RELAIS &
CHATEAUX

"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."