



Fall is here! Our fields & greenhouses provide us with fresh aromatic herbs, edible flowers & the many beautiful vegetables found on your menu this evening including tomatoes, peppers and eggplant. It is my greatest wish that you enjoy what we have prepared for you today.

Executive Chef Chris Eddy





Winvian Fall Salad

Beets, plums, almonds, mustard greens, pomegranate, grapes & burrata

Smoked Salmon Pastrami*

Horseradish, sunchoke, cucumber & buckwheat

Roasted Quail*

Zucchini, guanciale & chorizo

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## **Hand Rolled Rabbit Plin\***

Tomato fondue, truffle butter & piave

## **Cheese Gnocchi**

Pear, gorgonzola & walnut

## **Grilled Octopus**

Polenta, chimichurri, piquillo pepper & olives

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Atlantic Halibut*

Corn, Jimmy Nardello peppers & cilantro

Duck Breast*

Bok Choy, salsify, pancetta & miso

Farrotto

Assorted Oracle Farms mushrooms, parmesan & porcini sauce





Our Pastry Chef has prepared the following:

Baked Apple

Fruit & nut compote, maple gel & cinnamon creme

Triple Chocolate Mousse

Cherry compote, coffee crèmeux & chocolate cake

Artisanal Cheese

Grilled bread with honeycomb & seasonal jam

Three-Course Prix Fixe

One Hundred & Forty-Five Dollars per Person

Four-Course Prix Fixe

One Hundred & Sixty Dollars per Person

A gratuity service charge of 20% will be added to all checks

