

Spring is here! Our greenhouses continue to provide us with fresh aromatic herbs and winter greens. It is my greatest wish that you enjoy what we have prepared for you today.

SAMPLE SPRING MENU
OUR MENU CHANGES DAILY

Executive Chef Chris Eddy

Winvian Spring Salad

Radicchio, citrus, grapes, almonds & sesame

Winvian Smoked Salmon*

Horseradish, pickled sunchoke & buckwheat cracker

Roasted Quail*

Artichoke, chorizo & piperade

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## Grilled Sepia\*

Asparagus, scallion, citrus & chimichurri

## Hand Rolled Gnocchi

Berkshire sausage ragout & parmesan

## Hand Made Sweet Potato Tortellini

Brown butter & hazelnuts

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Atlantic Halibut*

Parsnip, sunchoke & red wine sauce

Braised Short Rib*

Salsify, carrot, cipollini & lardon

Hand Made Ricotta Gnudi

Assorted mushrooms, porcini sauce & parmesan



Our Pastry Chef has prepared the following:

Red Hawk Cheese (Cow)

Honeycomb, pear jam & grilled bread

Bailey's Tiramisu

Chocolate cake, coffee crèmeux & blackberry gel

Oat Milk Panna Cotta (Vegan & Gluten Free)

Poached pineapple, golden kiwi & passionfruit gel

Three-Course Prix Fixe

One Hundred & Forty-Five Dollars per Person

Or

Four-Course Prix Fixe

One Hundred & Sixty Dollars per Person

A gratuity of 20% will be added to all checks



Before placing your order, please inform your server if a person in your party has a food allergy

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.*