

WINVIAN FARM



LITCHFIELD HILLS
CONNECTICUT

Summer is here! Our greenhouses are giving us abundant fresh herbs, aromatic herbs and plump radishes. We are back in business with greens ranging from mustards to head lettuces. Very exciting!

It is my greatest wish that you enjoy what we have prepared for you this evening in Connecticut's Litchfield Hills.

Sunday, June 28, 2020

Executive Chef Chris Eddy

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Winvian Summer Salad

Garden greens, watermelon, pistachios lime & verjus dressing

Marinated Octopus

Crunchy potato, wilted & charred greens

Roasted Quail

Grilled asparagus & olives

Hand Rolled Spaghetti “all’ Amatriciana”

Parmesan foam

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## Hand Rolled Cavatelli

Mushrooms, asparagus & parmesan

## Poached Atlantic Halibut

Coconut & garden greens

## Roasted Duck Breast

Corn masa galette & grilled zucchini

## Tenderloin of Beef

Ratatouille & red wine sauce

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Chocolate Soufflé Cake

Praline ice cream & caramel sauce

Strawberry & Rose

Blueberry potion & lemon

Pineapple & Almond Tart

Passionfruit & brown butter ice cream

Three-Course Prix Fixe, Ninety-Eight Dollars per Person